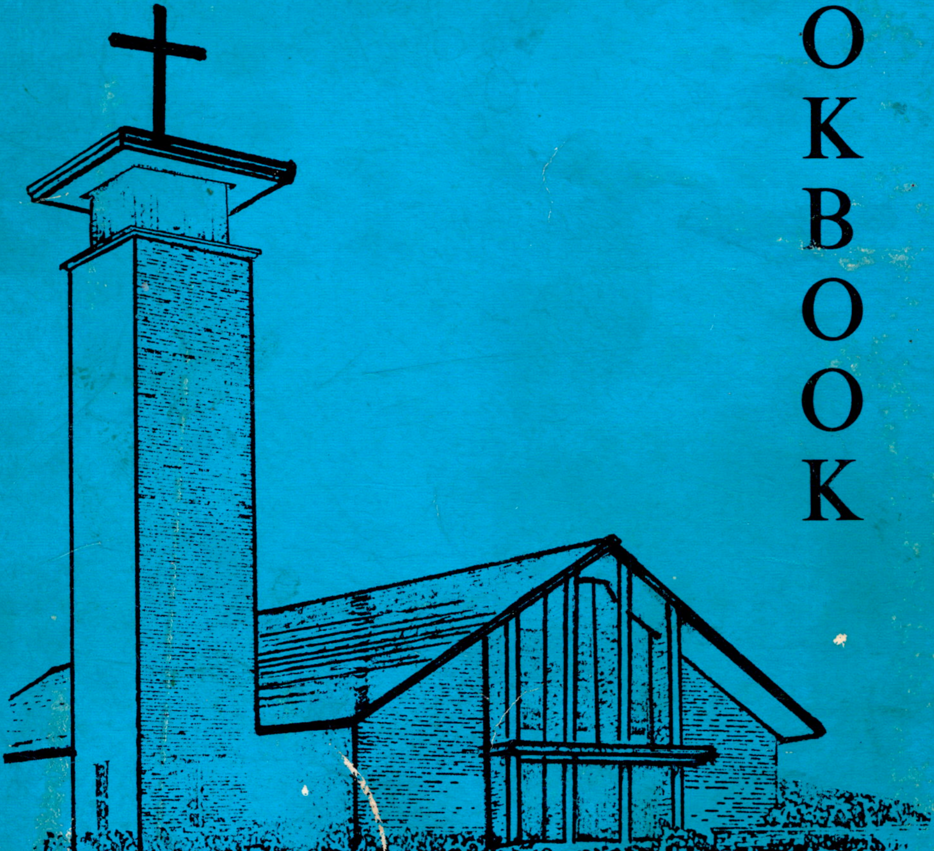
SAINT ANNE'S COOKBOOK

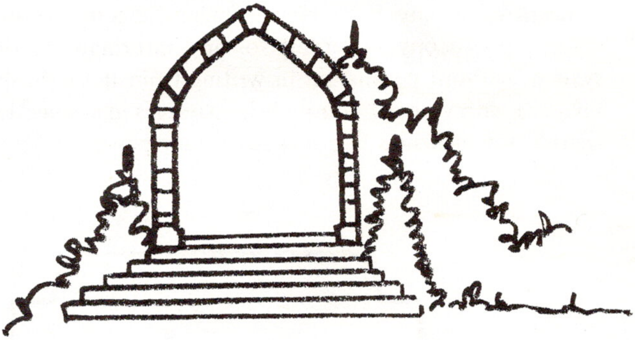


Confraternity of Christian Mothers
ROSTRAVER, PENNSYLVANIA

PRAYER BEFORE MEALS

Bless us, O Lord, and these Your gifts which we are about to receive from Your bounty, through Christ Our Lord.

Amen.



Go to the Church of your choice...

EVERY

SUNDAY

PRAYER AFTER MEALS

We give You thanks for all Your gifts, O Lord, who lives and reigns forever.

Amen.

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By

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1980 - 1982

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****

EXPRESSION OF APPRECIATION

We want to express our sincere appreciation to all the members and friends of St. Anne's Confraternity of Christian Mothers, St. Anne's R.C. Church, R.D. #2, Rostraver, Pennsylvania, who gave so generously of their time and talent in collecting and submitting recipes and assisted in the sale. The recipes in this book may not have been laboratory tested, but their merit has been established by the most critical group of all--our husbands!

A special thanks to all those dear friends who helped with this project in such ways as editing, proofreading and draft typing. Your many words of encouragement, advice, and support will never be forgotten. We trust our cookbook will be a helpful guide to those who will come to use it.

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- IN REMEMBRANCE -

CATHERINE (CASSIE) PEKAR
August 6, 1926 - March 3, 1981

"Flowers Leave Their Fragrance
on the Hand That Bestows Them"

There's an old Chinese proverb
  that, if practiced each day,
Would change the whole world
  in a wonderful way-
Its truth is so simple,
  it's so easy to do,
And it works every time
  and successfully, too. . . .
For you can't do a kindness
  without a reward,
Not in silver nor gold
  but in joy from the Lord-
You can't light a candle
  to show others the way
Without feeling the warmth
  of that bright little ray. . . .
And you can't pluck a rose,
  all fragrant with dew,
Without part of its fragrance

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Appetizers
Pickles
Relishes

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSON FACTORS FOR UNITS OF VOLUME

To Convert from	*To*	*Multiply by*
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens 2 cups liquid

Salt

Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon
3 tsp. = 1 Tbsp.
16 Tbsp. = 1 cup
1 cup = ½ pt.
2 cups = 1 pt.
2 pt. (4 c.) = 1 qt.
4 qt. (liquid) = 1 gal.
8 qt. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 Tbsp. = ¼ cup
5 1/3 Tbsp. = 1/3 cup
10 2/3 Tbsp. = 2/3 cup
12 Tbsp. = ¾ cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups

APPETIZERS, PICKLES, RELISHES

APPETIZERS

CHEESE BALL

1 (8 oz.) pkg. cream cheese
1 c. shredded sharp Cheddar cheese (4 oz.)
1/4 tsp. garlic salt
1/4 c. onion dip
3/4 tsp. Worcestershire sauce
1 Tbsp. chopped pimento or chopped green olives

Let cream cheese set at room temperature till soft. Cream the two cheeses together with your hands. Add rest of ingredients; chill and shape in ball. Serve with crackers.

Vi Penak

CHEESE COCKTAIL BALLS

8 oz. cream cheese
4 oz. Cheddar cheese, grated
4 oz. Blue cheese
1 Tbsp. grated onion
Garlic salt to taste

Cream all ingredients; form into balls. Sprinkle with paprika, if desired.

Freda Rorke

HOLIDAY CHEESE BALLS

1/2 c. dried apricots
3/4 c. water
1/4 c. light rum
1 lb. Monterey Jack or other mild Cheddar cheese, shredded
1 (8 oz.) pkg. cream cheese, softened
1/4 c. rum
1/2 tsp. seasoned salt
1/2 c. golden raisins
1/2 c. chopped dates
1/2 c. chopped pecans or walnuts
1/4 c. chopped red candied cherries

Soak apricots in water and 1/4 cup rum for 2 hours; drain, chop and set aside. Blend cheese with remaining 1/4 cup rum, salt, apricots, raisins and dates. Turn onto sheets of waxed paper and shape into 2 balls. Wrap well in cherries. Roll balls of cheese in mixture to coat. Cover and store in refrigerator until ready to serve. Makes two cheese balls about one pound each. Will remain fresh for two weeks.

Linda Boord

HORSERADISH CHEESE BALL

8 oz. cream cheese, softened

2-3 Tbsp. horseradish

3/4 to 1 c. chopped walnuts

Blend horseradish into softened cream cheese. Place mixture into refrigerator for 1 hour to firm up, then form into ball and roll in walnuts. Wrap in waxed paper and store in refrigerator.

Elizabeth Slebodnik

LITTLE CHEESE BALLS

2 large pkg. Philadelphia cream cheese

1 tsp. Worcestershire sauce

1 tsp. grated onions

1/2 c. chopped nuts

1/2 lb. grated sharp cheese

Dash of garlic salt

1 tsp. oleo

Dash of pepper

Mix all ingredients together at room temperature. Make into bite size balls and roll either in finely grated nuts, grated sharp cheese or grated carrots. Put 1/2 olive on top of each ball, securing it with a toothpick.

Frances Rendulic

NUTTY CHEESE LOG

2 c. firmly packed grated sharp Cheddar cheese

1/2 c. margarine, softened

1/3 c. finely chopped parsley

2 Tbsp. finely chopped pimiento

2 Tbsp. brandy

2 tsp. Worcestershire sauce

Generous dash of liquid hot pepper sauce

1/4 tsp. salt

1/8 tsp. garlic powder

3/4 c. chopped cocktail peanuts

Combine Cheddar cheese, margarine, parsley, pimiento, brandy, Worcestershire sauce, hot pepper sauce, salt and garlic powder. Mix together until thoroughly blended; chill 1 hour. Shape into a log about 8 inches long and 2 inches in diameter. Coat log evenly with chopped nuts. Wrap in waxed paper and chill at least 3 hours or overnight.

Dee Codeluppi

PIZZA CHEESE BALL

2 (8 oz.) pkg. cream cheese (soft)
1 bar Cheddar cheese, grated and softened
1 large can peeled tomatoes, well drained
1 large onion, grated
2 cloves garlic, pressed
Salt, lemon juice and pepper

Shape into ball and refrigerate.

Helen Trona

SAUERKRAUT BALLS

8 oz. sausage meat, crumbled
1/4 c. finely chopped onion
1 (14 oz.) can sauerkraut, well drained and snipped
2 Tbsp. dry bread crumbs
1 (3 oz.) pkg. softened cream cheese
2 Tbsp. parsley
1 tsp. prepared mustard
Garlic salt
1/4 tsp. pepper
1/4 c. all-purpose flour
2 well beaten eggs
1/4 c. milk
1 c. more bread crumbs

In skillet, cook sausage and onion until meat is brown. Drain. Add sauerkraut and 2 tablespoons bread crumbs. Combine cream cheese, parsley, mustard, touch of garlic salt and pepper; stir into sauerkraut mix. Chill. Shape into small balls; coat with flour. Add milk to beaten eggs. Dip balls into egg-milk mixture and roll into bread crumbs. Fry in deep fat to brown. Bake in 375° oven for 15-20 minutes. (Can be frozen.)

Mary Ellen Adams

HOT SAUSAGE BALLS

2 c. Bisquick mix	12 oz. sharp Cheddar cheese, grated
1 lb. hot sausage (loose)	

Knead mixture well. Form into small balls. Bake at 350° for 15 minutes. Serve warm with toothpicks.

Gertie Barton, Helen Petrus

SHRIMP BALL

1 (8 oz.) pkg. Philadelphia cream cheese	3 Tbsp. cocktail sauce (or catsup)
1 can shrimp	Grated onion to taste

Rinse shrimp well and chop. Mix cream cheese, shrimp, cocktail sauce and grated onion. Form into a soft ball.

Mary Kovscek

SPINACH BALLS

2 (10 oz.) pkg. frozen chopped spinach	6 eggs, well beaten
3 c. herb seasoned stuffing mix (dry - Pepperidge Farm or Brownberry)	3/4 c. melted butter or margarine
1 large onion, finely chopped	1/2 c. grated Parmesan cheese
	1/2 tsp. pepper
	1 tsp. garlic salt
	1/2 tsp. thyme

Cook spinach as directed, including salt; drain well. Mix all other ingredients; add spinach. Drop from teaspoon onto a lightly greased cookie sheet; bake at 325° for 15-20 minutes. Take off cookie sheet onto a paper towel to cool. Yield: 8-9 dozen.

Note: Spinach Balls can be frozen before baking. To use, thaw slightly. Bake at 325° for 20-25 minutes.

Catherine Glad

CHILI CON QUESO DIP

- 1 lb. Velveeta cheese
- 1/2 lb. sharp Cheddar cheese
- 1 small can green chilies, chopped
- 1 small can taco sauce
- Condensed milk to taste

Melt ingredients in double boiler, stirring constantly. Serve with corn chips and taco chips.

Barbara Pollak

CURRY DIP

- 1/4 tsp. pepper
- 1 tsp. paprika
- 1/2 tsp. salt
- 1 1/2 tsp. curry powder
- 2 Tbsp. white vinegar
- 1 Tbsp. grated onion
- 2 c. mayonnaise
- 1/4 c. chili sauce

Mix and chill well ahead. Serve with a selection of fresh vegetables.

Mary Ellen Adams

DEVILED DIP

- 1 (5 oz.) jar pasteurized Neufchatel cheese spread with pimientos
- 1 (2 1/4 oz.) can deviled ham
- 1/2 c. mayonnaise or salad dressing
- 1 Tbsp. minced parsley
- 1 Tbsp. minced onion
- Dash of monosodium glutamate (MSG)

Combine all ingredients. Beat with electric mixer until smooth. Chill (best made day ahead). Serve with crackers, chips or vegetables. Yield: 1 1/4 cups.

Jean Zelenko

ONION CHEESE DIP

- 1/2 c. sour cream
- 1/2 c. mayonnaise or salad dressing
- 1/2 c. process cheese spread
- 1 Tbsp. dry onion soup mix
- 1/2 tsp. Worcestershire sauce

Mix and chill well ahead. Serve with fresh vegetables. Makes 1 1/2 cups

RYE BREAD DIP

1 loaf hard rye bread
1 (8 oz.) pkg. cream cheese
1/2 to 3/4 c. beer
1 pkg. Cheddar cheese spread

Cut out inside of one round loaf of hard rye bread. Cut removed portion of bread into bite size pieces. Blend one 8 ounce package cream cheese with one package Cheddar cheese spread (softened). Add 1/2 to 3/4 cup beer. Pour dip into hollowed out bread. Serve with bite size bread pieces to dip.

Pat Bartholomew

SHRIMP ROMALADE (DIP OR SPREAD)

1 (8 oz.) pkg. frozen shrimp
1/2 c. mayonnaise
Dash of Worcestershire sauce
2-3 Tbsp. horseradish sauce
Juice of 1 lemon
Garlic salt
Pinch of oregano, basil and parsley
2 Tbsp. olive oil
1/2 tsp. anchovy paste or chopped anchovies (optional)

Thaw and chop shrimp; cook according to instructions. Drain and pat dry. Combine all ingredients above listed to shrimp. Refrigerate. Serve with assorted crackers.

Cynthia Victoria

VEGETABLE DIP

1 1/2 c. sour cream
2 1/2 c. mayonnaise
1 c. finely chopped onion
1 c. chopped green pepper
1/2 c. chopped pimento (optional)
2 tsp. salt
1/2 tsp. pepper
1/4 tsp. garlic powder

Mix all ingredients and let stand at least 1 hour. May be stored in refrigerator. Good for all raw vegetables.

Frances Stawovy

CHEESE PUFFS

3/4 c. water
1/3 c. Parkay oleo
3/4 c. flour
1/2 tsp. salt
3 eggs
1 (16 oz.) jar Cheez Whiz

Bring water and oleo to a boil; add flour and salt. Stir vigorously over low heat until mixture forms a ball. Remove from heat; add eggs, one at a time, beating well after each one. Drop rounded teaspoonfuls of batter onto ungreased cookie sheet. Bake at 450° for 8 minutes. Reduce oven to 350°; continue baking for 10 minutes. Remove immediately from cookie sheet; cool. Cut small slit in cream puffs; fill with Cheez Whiz, using fine tip of decorating bag. Makes approximately 4 dozen.

LaVerne Seidling

THE BEGINNER

She measured out the butter
with a very solemn air
and she took the greatest care
to count the eggs correctly,
and to add a little bit of baking
powder, which beginners oft omit.

Then she stirred it all together,
and baked it a full hour,
But she never quite forgave
herself for leaving out the flour.

CHEDDAR-CHEESE PUFFS

6 oz. cream cheese
1/2 lb. butter or margarine
1/2 lb. extra sharp Cheddar cheese
1 tsp. dry mustard
4 egg whites, beaten stiff
1 (1 lb.) loaf unsliced white bread

1. In medium saucepan, over low heat, melt cream cheese, butter, Cheddar cheese and mustard. Remove from heat; let cool slightly. Gently fold into stiffly beaten egg whites. 2. Trim crusts from bread; slice into 1 inch thick slices; cut slices into 1 inch cubes. 3. Using fork, dip cubes into cheese mixture, coating evenly, but not on bottoms. Arrange on waxed paper lined trays. Place in freezer

until frozen. 4. Remove to plastic bags; seal and store in freezer until needed. 5. To serve: Preheat oven to 450°. Place on lightly greased cookie sheet. Bake frozen 10-12 minutes or until piping hot and golden. Serve at once. Makes 6 dozen.

Mary Ellen Adams

BLUE CHEESE SNACKS

1 c. Bisquick baking mix
1/4 c. cold water
1/4 c. crumbled Blue cheese
2 Tbsp. melted oleo
1 Tbsp. snipped parsley

Heat oven to 450°. Mix baking mix, water and cheese until soft dough forms; beat 20 strokes. Smooth dough into ball on well floured board; knead 5 times. Roll 1/2 inch thick. Cut with 2 inch cutter. Cut each round into fourths. Place wedges in ungreased pan. Mix oleo and parsley; spoon over wedges. Sprinkle with paprika, if desired. Bake till light brown, 10-12 minutes. Makes 24 appetizers.

Jeri Drake

GOLDEN CHEESE NUGGETS

1 c. grated sharp Cheddar cheese
1/4 c. soft butter
1/4 tsp. Worcestershire sauce
3/4 c. sifted all-purpose flour
1 (6 oz.) jar stuffed green olives

1. In small bowl, with fork, blend cheese, butter and Worcestershire sauce; stir in flour to mix well. With hands, knead slightly to form a dough. Preheat oven to 400°. 2. Drain olives very well; dry on paper towels. Mold some dough around each olive, using about 1 tablespoon dough for each. 3. Arrange on cookie sheet; bake 15 minutes or until slightly golden. Cool on wire rack. 4. Place on tray; freeze 30 minutes or until frozen. Remove to plastic bags; seal and store in freezer. 5. To serve: Preheat oven to 400°. Remove to cookie sheet. Bake frozen 15 to 18 minutes or until heated through and crisp on outside. Serve at once. Makes 16.

Mary Ellen Adams

CHEESE IN A BREAD BOWL

1 1/2 lb. sharp cheese, grated
1/4 lb. Roquefort or Blue cheese
1 tsp. dry mustard
2 tsp. soft butter
1 tsp. Worcestershire sauce
1 (12 oz.) bottle beer
1 (3-5 lb.) loaf of rye, round or oval, not long and thin, if possible
An extra loaf of party rye
Paprika
Parsley
2 tsp. grated onions or chives

Hollow out big bread, reserving as much as possible to slice thinly for the dip. "Sawtooth" the crust as you would a watermelon. Put all ingredients except beer in a bowl to soften, 30 minutes or longer. Add beer slowly and beat until smooth and fluffy. Fill bread bowl with mix. Garnish with paprika and parsley and refrigerate. Serves 20-30.

Mary Ellen Adams

HOT PARMESAN SNACKS

1 c. mayonnaise
1/3 c. grated Parmesan cheese
1 tsp. Worcestershire sauce
1/4 tsp. onion salt
1 Tbsp. sherry wine

Combine all ingredients; spread thickly on crackers. Sprinkle lightly with additional Parmesan cheese. Brown under broiler. Yield: Approximately 24 appetizers.

Frances Zablotney

BACON ROLLUPS

1 loaf sliced bread
1 pkg. Lipton dried onion soup mix
1 large pkg. cream cheese
1 lb. bacon

Cut crusts off bread. Spread with 1/2 teaspoon cream cheese and 1/2 teaspoon soup mix. Roll up like jelly roll. Cut in half. Wrap 1/3 strip of uncooked bacon around each roll. Fasten with toothpick. Bake on a cookie sheet in 350° oven for 1/2 hour or until bacon is well done.

Dee Lucci

CRABBIES

1/4 lb. butter
1 (8 oz.) jar Cheez Whiz
1/2 tsp. garlic salt
1/2 tsp. seasoned salt
1 1/2 tsp. mayonnaise
7 oz. crabmeat
6 English muffins, split

Blend first 6 ingredients; spread on muffins. Broil until bubbly. Cut in 6 to 8 wedges. Can be made ahead and frozen.

Frances Stawovy

HOT CRABMEAT CANAPES

3 Tbsp. butter
3 Tbsp. flour
Salt and pepper to taste
1 c. whipping cream
1 egg yolk
1/4 c. sherry
8 oz. cooked crabmeat, chopped fine
30 round Melba toast, or toasted bread
2 1/2 Tbsp. grated Parmesan cheese

Blend butter, flour, salt and pepper; gradually add cream over very low heat until mixture thickens, stirring constantly. Briskly stir in egg yolk and sherry. Mix in crabmeat. Top each round with the mixture; sprinkle with grated cheese and serve immediately.

Barbara Pollak

CHEESE PASTRY HORS D'OEUVRES

2 1/2 c. flour
1 c. butter
1 c. sour cream
Seasoned salt
Pepper
3 c. shredded Cheddar cheese
Paprika

Combine flour, butter and sour cream in bowl and mix. Wrap and chill. Roll out 1/4 of dough at a time on floured surface to 12x6 inch rectangle. Sprinkle with seasoned salt, pepper and 3/4 cup cheese. Start with 12 inch side; roll up jelly roll style. Seal edge and ends. Place seam side down on ungreased cookie sheet. Cut rolls halfway through at 1 inch intervals. Sprinkle with paprika; bake at 350° for 30-35 minutes. Yield: 48.

Patti Tonarelli

ARTICHOKE HORS D'OEUVRES

2 cans artichoke hearts
1 c. grated Romano cheese
1 c. mayonnaise
Pimentos (garnish)
1 loaf whole wheat bread or bread on hand

Using a circle cookie cutter or other sharp edge, cut 2 to 3 inch circles out of bread, couple dozen or so. Cut artichoke hearts in halves. Set drained artichoke half on each circle of bread on large baking sheet. Combine Romano cheese and mayonnaise together, making thick sauce. Place 1 teaspoon of sauce on each artichoke. Top with a piece of pimento or other garnish (green olive, black olive slices), and broil for a few minutes till lightly brown. Serve warm.

Cynthia Victoria

EASY MAKE KIELBASI

1 lb. kielbasi
1/4 lb. American cheese

Cut kielbasi into 1/4 inch slices and arrange on broiler pan and broil for 5 minutes on one side; turn each piece over and broil other side 4 minutes. Cut each slice of cheese into 9 pieces and put one piece of cheese on each slice of kielbasi. Return to oven for one more minute. Put 1/2 of an olive or tiny piece of pickle on each piece, holding it on with a pick.

Frances Rendulic

COCKTAIL MEAT BALLS

1 lb. ground beef
1/2 c. bread crumbs
1/3 c. minced onion
1/4 c. milk
1 egg
1 Tbsp. parsley
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. Worcestershire sauce
1/4 c. shortening or oil
1 (12 oz.) bottle chili sauce
1 (10 oz.) jar grape jelly

Mix ground beef, bread crumbs, onion, milk, egg and next 4 ingredients; shape into 1 inch balls. Melt shortening in large skillet; brown meat balls. Remove meat balls and pour off fat. Heat chili sauce and jelly in skillet until jelly is melted. Add meat balls; coat thoroughly. Simmer uncovered for 30 minutes.

MARINATED MUSHROOMS

3 lb. mushrooms
1 medium size Kraft or Wish-Bone Italian dressing
1/3 c. wine vinegar
2 or 3 cloves garlic, chopped

Wash mushrooms and put in boiling water; do not boil mushrooms. Drain in cold water. Mix Italian dressing, vinegar and garlic with mushrooms. Slice 3 medium onions (thinly), 1 teaspoon oregano. Put in covered dish or jar. This will stay 3 to 4 weeks in refrigerator or longer.

Vi Penak

STUFFED MUSHROOMS

12 large fresh whole mushrooms
1/4 c. sliced green onions
3 Tbsp. butter or margarine
1/3 c. fine dry bread crumbs
1/2 tsp. dried dill weed
Dash of Worcestershire sauce
1/4 tsp. salt

Remove stems from mushrooms; chop stems. Cook stems and onion in butter till tender. Add bread crumbs, dill, salt and Worcestershire sauce. Fill mushroom crowns with onion mixture; place on baking sheet. Bake in 325° oven for 15 minutes.

Linda Boord

PARMESAN ZUCCHINI STICKS

Scrub small zucchini; cut lengthwise into thick sticks. Dip into beaten egg and then into a mixture of equal parts seasoned bread crumbs and Parmesan cheese. Heat oil about 1/2 inch deep in skillet; brown the strips very quickly, so they are crusty without and crisp within. Serve hot.

Pauline Kopanic

BAKED ZUCCHINI TRIANGLE APPETIZERS

3 c. thinly sliced, unpared zucchini (about 4 small)
1 c. Bisquick baking mix
1/2 c. finely chopped onion
1/2 c. grated Parmesan
2 Tbsp. snipped parsley
1/4 tsp. salt
1/2 tsp. seasoned salt
Dash of pepper
1/2 c. vegetable oil

Heat oven to 350°. Grease oblong 9x13 inch pan. Mix all the above ingredients; spread in pan. Bake until golden brown, about 25 minutes. Cut into squares, then halve squares diagonally.

Nadia Lynch, Carole Carcella

PICKLES AND RELISH

FREEZER PICKLES

2 qt. unpeeled cucumbers, sliced
2 Tbsp. salt
2 medium onions, sliced thin
1 1/2 c. sugar
1/2 c. vinegar
1/2 tsp. celery seed

Mix first three ingredients and let stand two hours. Make a syrup of 1 1/2 cups sugar and 1/2 cup vinegar; boil only until sugar is melted. Remove from stove. When cool, set aside in the refrigerator. Drain the cucumbers and onions and squeeze out all water. Pack into plastic containers. Pour the cold syrup over the pickle mixture. Cover with a lid and freeze. One-half teaspoon of celery seed may be added to each container, if desired. Whole pickles cannot be used, as they tend to get mushy.

Susan Petrus

SWEET VIRGINIA PICKLE OR 14 DAY PICKLE

Cucumbers
Salt
Powdered alum
9 c. sugar
3 c. vinegar
3 Tbsp. mixed pickling spices

Soak pickles 5 days in brine (1 pint salt to 1 gallon cold water). Sixth day: Drain and cover with boiling water; let stand 24 hours. Seventh day: Pack in crock. Sprinkle with 1 tablespoon powdered alum to each gallon cucumbers. Cover with fresh boiling water and let stand 24 hours. Eighth day: Drain and reheat the solution. Let come to a boil and put on pickles again. Let stand 24 hours. Ninth day: Drain and put fresh boiling water over the pickles and let stand 24 hours. Tenth day: Drain and quarter pickles only to the stem. Take:

9 c. sugar
3 Tbsp. mixed pickling

Boil and pour over pickles for 3 days. After doing this for 3 days, pack pickles in sterilized jars and bring solution to the boil and pour over pickles in the jars and seal.

Helen Fordyce, Gertie Barton, Helen Petrus

PICKLED BEETS

- 2 c. sugar
- 2 c. water
- 2 c. strong vinegar
- 1 tsp. cloves
- 1 tsp. allspice
- 1 thinly sliced lemon (or 1 tsp. lemon juice)
- 1 Tbsp. cinnamon

Select small young beets. Cook until tender. Dip into cold water; peel off skins. Make syrup of above ingredients, cooked till boiling. Pour syrup over beets and simmer 15 minutes. Pack into sterilized jars and seal.

Rosanne Matko

CHOW CHOW (PICADILLY)

- 3 lb. onions, sliced
- 6-8 green and red bell peppers, cut into strips
- 1 peck green tomatoes, sliced
- 1/4 c. salt
- 3 c. cider vinegar
- 3 c. water
- 2 1/2 c. granulated sugar
- 1 Tbsp. mixed pickling spice
- 1 1/2 tsp. ground turmeric

In non-metallic container, combine first 4 ingredients. Cover; let stand overnight. Drain; rinse well. In large saucepot blend vinegar, water, sugar, spice and turmeric. Simmer 20 minutes. Add approximately 1/3 of the vegetables and simmer 5 minutes, stirring occasionally. Continue simmering while quickly packing one hot sterilized jar at a time. Fill to within 1/2 inch of top, making sure vinegar solution covers vegetables. Seal each jar at once. Make additional solution as needed to cook vegetables. Yield: Approximately 10 pints.

Patti Tonarelli

CABBAGE RELISH

1 1/2 qt. shredded
cabbage
2 green peppers
2 onions
1 c. vinegar

1 1/2 c. sugar
2 tsp. mustard seed
2 tsp. celery seed
1 tsp. salt
1/4 tsp. turmeric

Slice onions thin; cut peppers in strips and toss with cabbage. Combine vinegar, sugar, salt and spices in saucepan. Bring to a full boil; pour over tossed vegetables. Cool. Store in tightly covered jars in refrigerator for at least 24 hours before serving. Makes 2 quarts.

Helen Shank

PEPPER RELISH

12 red mango peppers
12 green mango peppers
8 medium whole onions
3 Tbsp. salt

3 c. sugar
1 tsp. turmeric
1 tsp. celery seed
1 1/2 c. vinegar

Wash and clean onions and cut in halves. Wash and quarter peppers and remove seed core. Set aside.

Solution: Mix salt, sugar, turmeric, celery seed and vinegar in a saucepan and bring to boiling point; do not boil. Pour this solution over ground peppers and onions. Mix and spoon into jars and seal.

Susan Petrus

ZUCCHINI RELISH

10 c. ground zucchini
squash

4 c. ground onions
5 Tbsp. salt

Let stand overnight; drain, rinse and rinse again. Add:

2 1/4 c. vinegar
6 c. sugar
1 tsp. dry mustard
1 tsp. cornstarch
2 tsp. celery seed

1/4 tsp. black pepper
1 Tbsp. turmeric
1 Tbsp. nutmeg
A few red peppers
for coloring

Cook slowly until clear (about 30 minutes) and boiling;

MOM'S SANDWICH SPREAD (CANNED)

6 large green tomatoes	5 c. light brown sugar
3 large green peppers	3 c. vinegar
3 large red peppers	2 tsp. salt
6 large onions	1 tsp. turmeric
1 hot pepper	1 small jar French prepared mustard

Grind vegetables; drain well. Place ingredients in a large pot and bring to a boil. Add vegetables; bring to a boil. Dilute 1/2 cup flour with water to make paste. Add to mixture and cook 10 minutes. Place in sterilized pint jars.

Catherine Glad

SAUERKRAUT

1 tsp. salt	1 tsp. sugar
1 tsp. vinegar	1 medium cabbage

Shred cabbage. Place one teaspoon salt in bottom of clean quart jar. Pack jar full of cabbage and add sugar and vinegar. Fill jar with boiling water; seal jar with used lids and do not tighten cap too tightly. Kraut will stay nice and white and can be used in about 2 weeks. (I usually let it set about a month.)

Margaret Farmer

PICKLED GREEN PEPPERS

7-9 large green peppers	1 1/4 c. granulated sugar
Boiling water	8 cloves garlic
2 1/2 c. cider vinegar	4 tsp. salad oil
2 1/2 c. water	2 tsp. salt

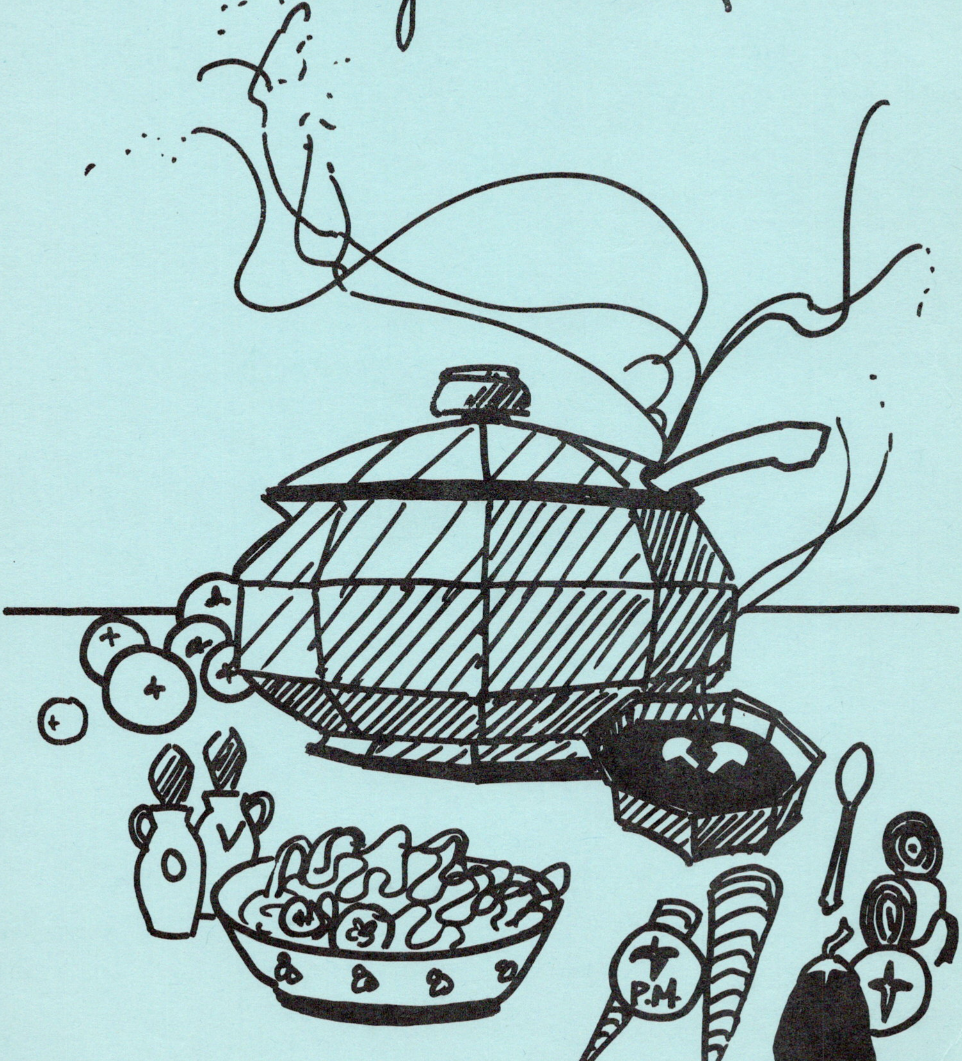
Wash peppers; remove seeds and white seams. Cut lengthwise into 1 inch strips. Combine vinegar, water and sugar in saucepan; simmer 5 minutes. Meanwhile, pack peppers into hot sterilized jars, one at a time. To each jar add 2 cloves garlic, 1 teaspoon oil and 1/2 teaspoon salt. Immediately pour boiling syrup over peppers to within 1/2 inch of top, making sure vinegar solution covers peppers. Seal each jar at once. Process 5 minutes. Yield: 4 pints.

Patti Tonarelli

notes

notes

Soups, Salads & Vegetables



KITCHEN HINTS

To desalt that over-salted soup, slice raw potato into it and allow to boil for a short time. Remove potato.

To remove grease from soup, place a leaf of lettuce on the hot soup. Remove before serving.

Any vegetable, fresh or frozen, may be cooked in the oven. Place in a covered dish, add salt, pepper and 2 tablespoons butter. Cook approximately 45 min. at 350°.

To prevent eyes from watering when peeling onions, hold onion under running water. Or, hold two matches, striking end out, in your teeth while peeling.

To dice an onion easily and almost without tears, cut onion, unpeeled, in half lengthwise. Peel. Lay flat side on a cutting board, then score down almost to the root end. Score again parallel with the surface. Then cut across the end for small chopped bits.

Put paper towels under washed salad greens, cover with another and refrigerate for a hour or more. Moisture is all taken up.

To core lettuce easily, smack it hard, stem down, on the counter top. The core will twist right out. When storing lettuce, wrap in a turkish towel-it will not turn brown.

Always add a little sugar when cooking tomatoes to bring out the flavor.

A squirt of lemon or a bit of vinegar in the water in which you are cooking cauliflower will keep it white as long as you do not cook in aluminum.

Always rub herbs dried or fresh, briskly between the fingers to release the flavor oils.

Place a bit of oil in the water when boiling potatoes-no ikky rings!

SOUPS, SALADS, VEGETABLES

SOUPS

BEEF 'N BARLEY VEGETABLE SOUP

1 lb. cubed beef
2 Tbsp. oil
2 qt. water
1 1/2 Tbsp. salt
1 /4 tsp. pepper
2 Tbsp. minced parsley
1/2 c. barley
1 c. cubed carrots
1/2 c. chopped onions
1/2 c. chopped celery
1 c. cooked tomatoes
1 c. frozen peas
1/2 c. pastini

Brown meat in oil (lightly). Place seasoning, meat, parsley in soup kettle. Cover and cook 1 hour. Add barley and cook 1/2 hour (cook slowly). Skim off soup excess fat. Add carrots, onions, celery and tomatoes. Cook 45 minutes. Add peas and pastini, Acini de Pepe; cook 15 minutes.

Kay Bruno

HEARTY BEEF BARLEY SOUP WITH VEGETABLES

2 lb. soup meat (beef with bones)
1 Tbsp. salt
1 large onion
1 bay leaf (or 1 Tbsp. dried crushed mint leaves)
1 c. tomato sauce
1/4 c. minced parsley
About 3 qt. cold water
1 tsp. freshly ground pepper
1 stalk celery
1 c. each diced carrots, potatoes, celery, green beans
Cabbage (optional)
1/2 c. barley

Put bones with meat in large pot with enough water to cover generously. Add salt, pepper, onion, celery and bay leaf if used. Cover; bring to a boil. Skim; simmer 2 to 3 hours. Remove meat and bones, onion, celery and bay leaf. Drop a few ice cubes into soup and fat will congeal; remove fat. Add remaining ingredients: Vegetables, tomato sauce, barley and parsley. Also cut up onion and celery that were removed, if desired, and return to soup. Cut meat into chunks and return to soup; cook for additional 1 1/2 hours. Serve with crusty Italian bread for a main dish meal. (Extra

HOMEMADE BEAN SOUP

2 lb. Great Northern beans
1 qt. tomato juice
1 c. celery, chopped
3 c. potatoes, diced
Ham bone (left from baked ham)
Salt and pepper to taste
1 onion, chopped

Wash beans; cover with water. Bring to boil; remove from heat and add heaping tablespoon baking soda. Let stand for awhile. Drain; rinse once. Cover beans with water again and boil. Simmer until tender and add ham bone, salt and pepper to taste, celery, onions, tomato juice and simmer. Add potatoes about 1/2 hour before serving. Add more water if needed.

Helen Norelli

CHICKEN SOUP

1 (4-5 lb.) chicken
1 Tbsp. salt
1/8 tsp. pepper
1 c. canned tomatoes
1 medium onion
2 carrots
3 pieces celery
8 sprigs parsley
4 qt. water

Clean and wash chicken well. Cook chicken in water over low heat about 2 hours. Add vegetables and seasoning. Cook until chicken is well done.

Frances Stawovy

CHINESE CHICKEN SOUP

1 large cooked chicken breast
2 Tbsp. oleo
1/2 c. chopped celery
1 c. fresh mushrooms, thinly sliced
3 c. shredded cabbage
6 env. G. Washington golden seasoning broth mix
6 c. water
1/4 tsp. soy sauce
1 (8 oz.) can water chestnuts, thinly sliced

Cut chicken in thin strips. Melt oleo and saute celery and mushrooms until tender, not browned. Add cabbage and saute for 3 minutes. Sprinkle over G. Washington broth mix. Stir water, soy sauce, water chestnuts and chicken into mixture; bring to boil. Cook gently uncovered for 10 min-

NEW ENGLAND CLAM CHOWDER

1/4 c. oleo
1/2 c. chopped onion
2 1/2 c. potatoes, cubed
2 (7 1/2 oz.) cans minced
clams (save juice)
3 c. milk
1/2 tsp. thyme
2 tsp. parsley
Salt and pepper to taste

Melt oleo; add onions and cook until tender. Add potatoes and clam juice. Cover and cook till potatoes are soft. Before serving, heat over low heat with clams, milk, parsley, thyme, salt and pepper. Do not boil once milk is added. You may need to add water to potatoes as they cook.

Enes Shandor

CHRISTMAS EVE MUSHROOM SOUP

Cook 4 pints fresh mushrooms with celery and two potatoes, salt to taste, in two quarts of water. Mix 2 cups flour, 4 eggs, beaten. Add water if needed to make a sticky dough. Put dough on small plate; spoon off in small amounts into mushroom broth; cook 10 to 15 minutes. Melt one stick oleo in skillet; add 5 tablespoons of flour; add to mushroom soup (gravy).

Emma Lancaster

MINESTRONE SOUP

1 lb. ground beef
1 c. chopped onion
1 c. cubed potatoes
1 c. sliced carrots
1/2 c. shredded cabbage
1 (No.) 2 can tomatoes
1/4 c. raw rice
1 small bay leaf
1/4 tsp. basil
5 tsp. salt
1 1/2 qt. water

Brown beef with onions; add potatoes, carrots, celery, cabbage, tomatoes; bring to a boil, then sprinkle in rice. Add bay leaf, basil, salt, pepper and water. Cover and simmer one hour.

Mary Kovscek

BASIC VEGETABLE SOUP

3 lb. beef shank bone with meat
3 qt. water
4 c. shredded cabbage
2 c. or 1 lb. can tomatoes
1 1/2 c. chopped onions
1 c. chopped celery
1 c. sliced carrots
1 (10 oz.) pkg. frozen succotash
1 Tbsp. salt
1 Tbsp. sugar
1/4 tsp. pepper

Place beef bone in large pot; add water. Cover and simmer for 3 hours or until meat falls from bone. Remove bone and meat from stock. Set aside. Strain stock and add enough water to make 3 quarts. Return to large pot; add all the vegetables, salt, sugar and pepper. Cover and simmer about 30 minutes or until vegetables are tender. When vegetables are cooked, add the meat which has been taken off the bone.

Dolores Ridgway

ZUCCHINI SOUP

1/2 lb. bacon
1 clove garlic
2 potatoes, cubed
1 zucchini, cubed
1/2 lb. green beans, cooked
Spaghetti sauce

Brown bacon. Remove from skillet and crumble. Brown garlic in bacon grease. Remove from skillet. Brown zucchini and potato cubes in remaining bacon grease. Place above ingredients and green beans in pot. Cover with water and cook until zucchini and potatoes are tender. Add enough spaghetti sauce to add flavor and color. Garnish with grated cheese.

Patti Tonarelli, Geno Tonarelli

SALADS

ANTIPASTO SALAD

Drain water packed items; reserve oil from oil packed items. Use about 5 large cans of tuna between every few layers. Reserve the oil. Pour over the top. Layer in covered dish or Tupperware dish.

Sweet sliced onions
Green pepper rings
Capers
Ripe olives (pitted)
Marinated artichokes, cut up
Green stuffed olives
Button mushrooms
Pepperoni
Sweet pearl onions
Flat anchovies
Sweet pickle slices
Red roasted peppers, cut up

You can use salami and Provolone cheese if used right away - not for storing.

Jeri Drake

BEAN SALAD

Drain and wash:

1 can green beans
1 can yellow beans
1 can kidney beans

Boil the next 6 ingredients for 1 minute, then pour over beans:

1 onion, sliced
1/3 c. salad oil
2/3 c. vinegar (white or cider)
3/4 c. sugar
1 Tbsp. salt
1 tsp. pepper

Mix well; cover and chill.

Pat Kopanic

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For crushed garlic, put it between two layers of waxed paper and hit it with a hammer - nothing to clean.

SOUR BEAN SALAD

3/4 c. sugar
1 tsp. salt
1/2 tsp. pepper
1/3 c. salad oil
2/3 c. vinegar
1 can green beans, drained
1 can yellow beans, drained
1 can kidney beans, drained
1 sweet onion, sliced
1/2 green pepper (optional)

Combine vegetables, tossing lightly to mix. Combine sugar, vinegar, salad oil; pour over vegetables. Sprinkle with salt and pepper; chill 12 hours or overnight. Toss and drain. This is particularly good with charcoaled steaks or hamburger in the summer.

Barbara Pollak

CARROT SALAD

2 lb. cooked carrots, sliced 1/4 inch thick
1 medium onion, cut fine
1 medium pepper, cut fine
1 can tomato soup
1/2 c. salad oil
1 c. sugar
3/4 c. wine vinegar
1 tsp. prepared mustard
1 Tbsp. Worcestershire sauce
Salt and pepper to taste

Cook carrots until just tender; add the onion and pepper. (Do not cook the onion and green pepper.) Boil together remaining ingredients. Cool slightly. Mix all together and refrigerate overnight.

Irene Coulson

CHICKEN SALAD

1 pkg. lemon jello
1/2 c. hot water
2 large pkg. cream cheese
1/2 c. salad dressing
1 tsp. salt
1 c. chopped celery
1/2 tsp. grated onion
3 hard boiled eggs
3 chicken breasts, cooked and cut up fine

Dissolve jello in hot water; let cool, but not set. Beat into softened cheese and salad dressing. Add other ingredients and pour into individual molds. Ideal for card parties. Serves 8 to 10.

Jay Domenick

CHICKEN SALAD

3 1/2 c. cooked chicken, diced
2 c. celery, chopped fine
1/2 c. chopped nuts
1/2 tsp. salt
2 tsp. minced onion
3/4 c. mayonnaise
Pinch of pepper
1 c. potato chip crumbs

Combine all ingredients except potato chip crumbs. To serve cold: Sprinkle potato chip crumbs on salad just before serving. To serve hot: Fold aluminum foil to form individual serving boats. Fill the boats with salad, using approximately 2/3 cup per serving. Sprinkle potato chip crumbs on top. Bake at 350° for 20 minutes or until heated through. Yield: Approximately 8 servings.

Pauline Kopanic

COLD CHICKEN SALAD

6 chicken breasts
1 lb. sharp Cheddar cheese
1 can drained crushed pineapple
1 large bunch green grapes, chopped
1 c. slivered almonds
Salad dressing or mayonnaise

Cook chicken until tender. Mix all ingredients and add enough mayonnaise to make it moist. Serve on a bed of lettuce. Serves 8.

Mary Ellen Adams

OVEN CHICKEN SALAD

2 c. cubed chicken
2 c. thinly sliced celery
1 c. toasted bread cubes
1 c. mayonnaise
1/2 c. toasted chopped or slivered almonds
2 Tbsp. lemon juice
2 tsp. grated onion
1/2 tsp. salt
1/2 c. grated cheese
1 c. crushed potato chips

Combine all ingredients, except cheese and potato chips and pile lightly into individual baking dishes (or make boats out of aluminum foil). Sprinkle tops with cheese and potato chips. Bake at 450° for 10 to 15 minutes, or until bubbly.

Pauline Kopanic

CUCUMBER AND ONIONS

4 or 5 cucumbers, sliced very thin
2 c. sugar
1 or 2 onions, sliced very thin
1 c. vinegar

Soak onions and cucumbers in salt water for 1 hour. Boil 2 cups sugar and 1 cup vinegar. Drain salt water and add sugar and vinegar to cucumbers. Let stand for 24 hours. Good on sandwiches.

Emma Lancaster

CAULIFLOWER SALAD

1 head cauliflower
1 head lettuce
1/2 bottle Betty Crocker bacon bits
1 Tbsp. minced onion

Layer lettuce, raw cauliflower, bacon bits and minced onion. Make two layers. Mix:

2 c. Miracle Whip salad dressing
1/4 c. sugar
1/3 c. grated Parmesan cheese

Place mixture in gob on center of layered lettuce and refrigerate 3 hours. Toss before serving.

Joann Cicchinni

PEG'S COLE SLAW

1 c. Hellmann's mayonnaise
3 Tbsp. sugar
3 Tbsp. cider vinegar
1 1/2 tsp. salt
3/4 tsp. mustard (dry)
1/4 tsp. celery seed
1/2 c. carrots
1/4 c. diced onions
1/4 c. peppers (optional), diced
1 medium size head cabbage

Mix mayonnaise, sugar, vinegar, salt, dry mustard, celery seed, carrots, onions and peppers. Add this to the cleaned and shredded cabbage.

Isabel Jones, Pat Bindi

MAKE AHEAD SALAD

1 1/2 c. Hellmann's mayonnaise
1 (10 oz.) pkg. peas, cooked and drained
1/2 c. thinly sliced onion (green if possible)
1/2 c. sliced celery
1/2 c. chopped green pepper
1 tsp. sugar
1 tsp. salt
1/2 tsp. pepper
1 head lettuce, shredded
1 c. tomatoes, cut up
6 slices bacon, cooked and crumbled

Mix first 8 ingredients; chill. Line oblong or square baking dish with lettuce. Spoon mixture on top of lettuce. Garnish with tomatoes and bacon. Cover and put in refrigerator overnight or a few hours. Toss before serving.

Emma Lancaster

INCREDIBLE MACARONI SALAD

1 box Kraft dinner
1 (10 oz.) pkg. frozen peas, cooked
1 medium tomato, chopped
3/4 c. salad dressing
1/2 c. celery, chopped
1/3 c. onion, chopped
1/2 tsp. salt
Dash of pepper
6 hard boiled eggs

Prepare dinner; add peas, tomatoes, salad dressing, celery, onions, seasonings and chop 5 eggs. Add to mixture. Chill; add more dressing if needed and garnish with egg.

Emma Lancaster

MARINATED SALAD

1 head cauliflower, broken up
1 bunch broccoli, cut up
1/2 lb. fresh mushrooms, cleaned and sliced
3 carrots, cleaned and sliced
2 green peppers, cut up
3 stalks celery, diced
1 jar black olives, drained
1 jar green olives, drained
2 onions, sliced and broken apart

Put the first 4 ingredients into boiling water; boil for 3 minutes. Drain and then rinse with cold water until cool; drain again. Then add the following 5 ingredients. Mix together:

1 1/2 c. cider vinegar
1 Tbsp. sugar
1 Tbsp. dill weed
1 Tbsp. sweet basil
1 Tbsp. Accent
1 tsp. salt
1 tsp. pepper
1 tsp. garlic salt
1 c. oil

Mix well and pour over vegetables. Marinate overnight in the refrigerator. Just before serving, you can slice 2 cucumbers and/or tomatoes and radishes.

Gerry Stump

SAUERKRAUT SALAD

Rinse and drain 1 large can sauerkraut in colander; squeeze to remove all liquid. Add:

1 large green pepper, diced
1 medium onion, chopped
1 c. chopped celery
1 small can pimiento, chopped

Heat until sugar melts:

1/4 c. water
1/4 c. oil
1/2 c. sugar
1 tsp. salt

Add to sauerkraut mixture and mix well; cover and refrigerate overnight.

Theresa Kosmo

SEA SHELL SALAD

Shake together in covered jar:

3/4 c. oil
3/4 c. vinegar
3/4 c. sugar
1 can tomato soup

Cook 1 pound sea shells. Rinse with cold water; add to shells:

1 green pepper, diced
2-3 cucumbers, diced
1-2 onions, diced

Add contents of jar to sea shells; refrigerate overnight. Serve at room temperature.

SPINACH SALAD WITH HOT BACON AND VINEGAR DRESSING

1 (10 oz.) bag spinach
2 slices bacon, diced
1/4 c. minced onion
2 Tbsp. cider vinegar
1 tsp. sugar
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. dry mustard
1 egg

Thirty minutes before serving: In large salad bowl, tear spinach into bite size pieces. In 2 quart saucepan over medium-low heat, cook bacon. With slotted spoon, remove bacon to paper towels. In bacon drippings, cook onion until tender, about 5 minutes, stirring occasionally. Add vinegar, sugar, salt, pepper and mustard. Cook until sugar is dissolved.

In small bowl with fork, beat egg slightly. Into egg, stir small amount of hot onion mixture; slowly pour egg mixture back into onion mix, stirring rapidly to prevent lumping. Cook, stirring constantly, until mixture is just thickened (do not boil). Pour mixture over spinach; add bacon and gently toss until well mixed. Makes 6 servings.

Mary Ellen Adams

TACO TOSSED SALAD

1 lb. ground beef
1/2 c. taco sauce
1 small head lettuce, torn into bite size pieces
1 medium green pepper (strips)
1 medium tomato (wedges)
2 c. shredded Cheddar (8 oz.)
1 (1 1/4 oz.) pkg. taco flavored tortilla chips, crumbled (1 c.)
1/2 c. Thousand Island dressing
1/2 c. pitted ripe olives, drained

Cook and stir ground beef over medium heat until light brown; drain. Stir in taco sauce and heat. Toss lettuce, green pepper, tomato wedges, olives, cheese and chips. Spoon Thousand Island dressing over lettuce mixture and toss. Makes 8 servings.

Cassie Pekar

VEGETABLE SALAD

1 can tiny peas
1 can green beans
1 c. celery, chopped
1 small can pimentos, chopped
1 green pepper
1 onion, chopped
1 c. sugar
1 c. vinegar
1/2 c. salad oil
1 Tbsp. water
Salt and pepper

Mix together and put in icebox for 24 hours.

Helen Trona

CHERRY - CIDER SALAD

2 c. apple juice or apple juice
1 (6 oz.) pkg. cherry gelatin
1 (16 oz.) can pitted dark sweet cherries
1/2 c. thinly sliced celery
1/2 c. chopped walnuts
1 (3 oz.) pkg. softened cream cheese
1 (8 1/2 oz.) can (1 c.) applesauce
Leaf lettuce

Bring apple cider or juice to boiling. Dissolve gelatin in boiling cider. Drain cherries, reserving syrup. Halve cherries and set aside. Add enough water to reserved syrup to measure 1 1/2 cups of liquid; stir into gelatin. Set aside 2 cups of the gelatin mixture; keep at room temperature. Chill remaining gelatin until partially set. Fold cherries, celery and walnuts into partially set gelatin. Pour into 6 1/2 cup ring mold. Chill till almost firm. Gradually add reserved gelatin to softened cream cheese, beating till smooth. Stir in applesauce. Spoon cream cheese mixture over cherry layer mold; chill till firm. Unmold on lettuce lined platter. Serve with mayonnaise or salad dressing sprinkled with additional walnuts. Makes 10 to 12 servings.

Linda Boord

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The proper proportion for perfect vinegar and oil dressing is 1 part wine vinegar to 2 parts olive oil.

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CREAM CHEESE FROZEN SALAD

1 large pkg. cream cheese
1 (No. 2 1/2) can fruit cocktail

Cream cheese with mixer. Drain juice from fruit cocktail and remove cherries. Mix about 1/3 cup of juice into the cream cheese and blend until smooth. Stir into fruit cocktail. Pour mixture into an ice cube tray and garnish with cherries. Freeze. Serve on lettuce leaf. Excellent when served with a ham dinner.

Rosemary Decker

CRANBERRY SALAD

2 pkg. lemon jello
3 c. hot water
2 c. cranberries
2 oranges
1 c. sugar
1 c. celery, chopped
1 c. nuts, chopped
1 c. crushed pineapple

Dissolve jello in hot water and let cool. Grind cranberries and oranges; add sugar and let stand 1 hour. Add celery, nuts and pineapple. Add to jello; put in mold and chill.

Anne Yakubic

FRESH CRANBERRY SALAD

1 (3 oz.) pkg. strawberry or cherry jello
1 (3 oz.) pkg. lemon jello
1 1/2 c. boiling water
1 1/2 c. pineapple juice
2 c. sugar
2 c. crushed drained pineapple
1 c. chopped walnuts
1 c. finely chopped celery
1 lb. fresh cranberries, ground with 1/2 orange

Wash cranberries, then grind with 1/2 orange; add 2 cups sugar, then set aside. Mix 2 jellos; add boiling water. Stir until dissolved; add pineapple juice and set aside in refrigerator until jelly like. Add pineapple, celery and nuts to cranberry mixture. Finally, add this to jellos. Pour into molds or 9x13x2 inch pan.

Fran Koschalk

CRANBERRY - ORANGE MOLD

1 env. unflavored gelatin
2 (6 oz.) pkg. strawberry jello
3 medium oranges
1 (15-16 oz.) pkg. fresh cranberries, or 4 1/2 c. frozen cranberries
1 1/2 c. sugar

Dissolve unflavored gelatin in 2 cups water and bring to a boil; remove from heat and dissolve strawberry jello, then add 3 cups of cold water. Refrigerate until slightly firm. Chop cranberries either in blender or grinder. Remove membrane from oranges and cube or chop. Add sugar. Fold in thickened jello. Pour in a 12 cup Bundt pan; cover and refrigerate until set. Garnish with fruit and lettuce. Serves 16.

Maria Kite

FROZEN FRUIT CAKE SALAD

1 c. dairy sour cream
2 1/4 oz. Cool Whip, thawed
1/2 c. sugar
2 Tbsp. lemon juice
1 tsp. vanilla
1 (15 1/2 oz.) can crushed pineapple, drained
2 medium bananas, diced
1/2 c. red candied cherries, sliced
1/2 c. green candied cherries, sliced
1/2 c. chopped walnuts
Lettuce leaves

In mixing bowl blend together sour cream, Cool Whip, sugar, lemon juice and vanilla. Fold in fruits and nuts. Turn into 4 1/2 cup ring mold. Freezer several hours or overnight. Unmold onto lettuce lined plate. Garnish with additional candied cherries and lettuce. Let stand 10 minutes before serving. Makes 8 servings.

Linda Boord

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Toss freshly cut fruit in lemon juice and it won't darken. The juice of half a lemon is enough for a quart or two of cut fruit.

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MACARONI FRUIT SALAD

1/2 lb. P & R brand soup (cut #24 or #25)
1 (No. 2) can pineapple chunks, drained (reserve liquid)
1 small can Mandarin oranges, drained (reserve liquid)
1 jar cherries, chopped (no liquid)
1 (9 oz.) Cool Whip

Cook macaroni; drain and set aside.

Sauce:

1 Tbsp. cornstarch
2 Tbsp. flour
2 eggs
1/4 tsp. salt
3/4 c. sugar
1 Tbsp. lemon juice

Add to juices and cook till thick. Add sauce to macaroni and refrigerate overnight. Next day, add fruit to macaroni mixture; mix well. Fold in Cool Whip. Pour into 13x9 inch pan; chill overnight.

P.S. San Georgio Soupettes may be substituted for item number one.

Margaret Farmer

ORANGE SALAD

5 large oranges
1 white onion, thinly sliced
1/3 c. salad oil
1/4 c. wine vinegar
1 tsp. sugar
1/2 tsp. chili powder
Paprika

Peel oranges, cutting away white membrane and slice. Arrange orange and onion slices alternately in bowl. Mix the oil, vinegar, sugar, salt, chili powder; pour over the salad. Sprinkle with paprika.

Freda Rorke

ORANGE AND BANANA SALAD

4 medium oranges
1 medium banana
1/2 c. orange juice
1/4 c. honey
2 Tbsp. lemon juice
1/4 c. flaked coconut

Pare oranges; cut into thin slices. Peel banana; cut together orange juice, honey and lemon juice. Pour over fruit in bowl. Sprinkle coconut on fruit. Makes 4-6 servings.

Linda Boord

FLUFFY ORANGE SALAD

1 (3 oz.) pkg. cream cheese, softened	1 (11 oz.) can Mandarin oranges, drained
1 (5 oz.) pkg. Neufchatel cheese with pimiento	1 (13 oz.) can pineapple chunks, drained
1 (16 oz.) can sliced peaches	1 c. tiny marshmallows
	1 c. whipping cream

Beat the 2 cheeses together. Drain and cut up peaches, reserving 1/4 cup syrup. Beat reserved syrup into cheeses. Fold in fruits and marshmallows. Whip cream; fold into fruit mixture. Chill 5 to 6 hours or overnight.

Carole Carcella

PASTA FRUIT SALAD

1 (1 lb.) box Rosmarino (30)	1 medium jar maraschino cherries
2 large cans pineapple chunks	1 large Cool Whip
2 large cans Mandarin oranges	2 well beaten eggs
	3/4 c. sugar
	1 Tbsp. flour

Boil pasta; drain and rinse well. Drain liquid from pineapple and oranges. Put liquid in saucepan with well beaten eggs, sugar and flour. Bring to boil; cook 1 minute. Pour over pasta, pineapple and oranges, mixing together. Leave in refrigerator overnight. Add cherries (without juice) and Cool Whip before serving. This makes a lot. The recipe can be cut in half.

Ann Schepsic, Cassie Pekar

PINEAPPLE SALAD

1 (1 lb. 4 oz.) can crushed pineapple
2 (3 oz.) boxes strawberry-banana jello
1 (8 oz.) pkg. cream cheese, softened
1/2 c. milk
1 (9 oz.) container whipped topping

Heat pineapple and jello to boiling; let stand until completely cooled. Soften cream cheese with the 1/2 cup milk. Fold whipped topping, cream cheese mixture and jello all together. Pour into mold or pan; chill overnight. (I use an electric mixer to fold.)

Pat Kopanic

PINEAPPLE SOUR CREAM SALAD

1 large pkg. lime jello
2 c. hot water
1 c. cold water
1 can crushed pineapple
1/2 pt. sour cream

Dissolve jello in the boiling water; add cold water, then pineapple (juice and all). With a fork, beat in the sour cream. Chill. Serve on lettuce leaf.

Jeri Drake

TOMORROW SALAD

2 cans chunk pineapple
2 cans Mandarin oranges
1 large jar maraschino cherries, drained
1 bag miniature marshmallows
1 can nuts
1/2 pt. sour cream

Mix all ingredients together and refrigerate overnight or at least 10 hours before serving.

Helen Trona

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When using pineapple in a gelatin salad, add a bit of sugar to it to help it jell well. Pineapple does not generally jell very well.

PINEAPPLE - WALNUT SALAD

1 (3 oz.) pkg. lime gelatin
1 c. boiling water
1 (20 oz.) can crushed pineapple, drained
2 Tbsp. mayonnaise
3/4 c. chopped celery
1/4 c. chopped walnuts

Dissolve gelatin in boiling water; add water to juice to make 1 cup. Add to gelatin. Chill until slightly thickened. Beat with mixer until foamy, then beat in mayonnaise. Stir in celery and nuts and pineapple. Pour into mold and chill until firm.

Maude McCauley

STRAWBERRY - CRANBERRY MOLD

1 (6 oz.) pkg. strawberry gelatin
1 can cranberry sauce
1 (13 oz.) can crushed pineapple
1 small pkg. frozen strawberries

Dissolve gelatin in 1 3/4 cups boiling water. Put sauce in a bowl; break up with a fork, then add 1/4 cup boiling water. Add to jello. Add pineapple and strawberries with juice and pour into a large mold. Chill until firm.

Irene Coulson

VEGETABLES

MARINATED VEGETABLES, BROCCOLI, CAULIFLOWER, MUSHROOMS

1 bunch fresh broccoli
1 bunch fresh cauliflower
1 lb. fresh mushrooms
1 c. cider vinegar
1 1/2 c. vegetable oil
1 Tbsp. sugar
1 Tbsp. dill weed
1 Tbsp. Accent
1 tsp. garlic salt
1 tsp. salt
1 tsp. pepper

Clean and make flowerets of broccoli and cauliflower. Mix together vinegar, oil, sugar, dill, Accent, garlic salt, salt and pepper. Then mix all ingredients together and marinate for 24 hours.

Bernice Asmonga

ASPARAGUS SUPREME

4 c. fresh asparagus, cut up, or 2 (8 oz.) pkg. frozen cut asparagus
1 can condensed cream of shrimp soup
1/2 c. dairy sour cream
2 Tbsp. coarsely shredded carrot
1 tsp. grated onion
1/8 tsp. pepper
1/2 c. herb seasoned stuffing mix
1 Tbsp. butter or margarine, melted

Cook fresh asparagus in boiling, salted water 5 to 6 minutes or till crisp-tender. (Or cook frozen asparagus according to directions.) Drain well. Combine soup, sour cream, carrot, onion and pepper; fold in asparagus. Turn into an ungreased 1 quart baking dish. Combine stuffing mix and melted butter or margarine. Sprinkle around edge of asparagus mixture. Bake uncovered in 350° oven for 30-35 minutes. Makes 4-6 servings.

Carole Carcella

HOME BAKED BEANS

1 lb. small navy beans
1 small onion, diced fine
1/3 c. brown sugar
1/4 c. white sugar
1 regular size bottle ketchup or 3/4 of family size
Salt and pepper to taste
8 slices bacon

Cover beans with water; add salt and pepper and boil until beans are soft. Pour beans into roaster and add above ingredients. Cut bacon slices in halves, if preferred, and place on top of beans. Bake in 350° oven for 1 to 1 1/2 hours. Use enough bean liquid with the ketchup to keep beans from drying out. If you have a ham bone with good lean ham on it, cook right along with beans when boiling them. Then cut ham away from bone and add to beans before baking instead of bacon. They taste even better with ham.

Freda Rorke

BAKED BEANS

1 large can pork and beans
Oil
1 medium onion, chopped
1 c. catsup
1 green pepper, chopped (optional)
2 Tbsp. brown sugar
1 tsp. mustard

Saute onion and green pepper in oil; add beans and remaining ingredients. If too dry, add a little water. Cook over low heat or bake in oven.

Mildred DePaulis

GREEN BEANS

1 large can French style green beans
1 can cream of mushroom soup
1 can water
1 small can French fried onion rings

Mix soup with water. Put beans into casserole dish. Mix with soup and onion rings. Reserve few onion rings for top. Cover and bake at 350° for 30 minutes.

Helen Trona

BROCCOLI

1 bunch fresh broccoli
1 pkg. croutons (bread dressing)
1 can cream of celery soup
Sharp cheese

Line bottom of 9x13 inch pan with cut up broccoli (cooked), then bread or croutons, then broccoli, then soup, then grated sharp cheese. Bake in 350° oven for 1 hour.

Linda Brletich

BROCCOLI

2 pkg. frozen chopped broccoli (cook 5 minutes)
1 can cream of mushroom soup
1 c. mayonnaise
1 chopped small onion
1 c. chopped Cheddar cheese, shredded
2 eggs, well beaten

Cook broccoli; set aside. Combine remaining ingredients. Mix the sauce with the broccoli and spread in buttered baking dish. Sprinkle crushed Ritz crackers. Dot with butter; bake at 350° for 1 hour. Clean knife test.

Dee Codeluppi

BROCCOLI CASSEROLE

2 pkg. frozen broccoli, cooked and drained
1/2 c. to 3/4 c. Pepperidge Farm stuffing (herb seasoned)
1/2 c. mayonnaise
3/4 c. grated Cheddar cheese
1/4 c. grated onion
1/4 c. chopped celery

Mix all together and place in greased casserole. Top with more Pepperidge Farm crumbs that have been mixed with melted butter, about 1/4 cup. Bake 35 to 40 minutes in 350° oven, uncovered.

Gertie Barton, Helen Petrus

BROCCOLI-RICE CASSEROLE

1 c. Minute Rice, uncooked
1 c. water
1/2 c. chopped onion
1/2 c. chopped celery
1/4 lb. oleo, melted
1 pkg. chopped broccoli
1 can mushroom soup
American cheese

Mix all together and bake at 350° for 45 minutes. Remove from oven and top with American cheese. Bake 15 more minutes till cheese melts.

Pat Kopanic

BROCCOLI-RICE CASSEROLE

1 1/2 c. cooked rice
2 pkg. chopped frozen broccoli, cooked and drained

Saute:
1/3 c. oleo
1/3 c. diced onion
1/3 c. celery
1 (4 oz.) can drained chopped mushrooms

Have ready:
1 can cream of chicken soup
1 can cream of mushroom soup
8 oz. Cheez Whiz

Mix all together; place in 9x13x2 inch pan. Bake at 350° for 20-30 minutes.

Fran Koschalk, Jerri Drake
Frances Stawovy

BROCCOLI AND CORN CASSEROLE

1 pkg. frozen chopped broccoli, cooked
1 (16 oz.) can crushed corn
1/2 medium onion, grated
2 Tbsp. butter
2 eggs, beaten
Dash of pepper
1/2 tsp. salt
12 saltine crackers, crumbled

Pour over top broccoli in a buttered casserole. Top with 5 crackers, crushed fine; dot with butter. Sprinkle with grated cheese. Bake 35-40 minutes at 350° in 8 inch casserole.

Emma Lancaster

CAULIFLOWER-BROCCOLI NOODLE CASSEROLE

1 (10 oz.) pkg. frozen cut up broccoli
1 (10 oz.) pkg. frozen cut up cauliflower
1 (8 oz.) pkg. medium noodles, cooked

Combine:
1 can mushroom soup
1/2 c. milk
1 c. sour cream
1 1/2 c. shredded Cheddar cheese
2 Tbsp. finely minced onions
1 small can mushroom pieces

Mix the combined ingredients with vegetables and noodles. Place in 13x9 inch pan. Sprinkle with Parmesan cheese. Bake at 350° for 30 minutes.

Elizabeth Swiantek

SWEET-SOUR RED CABBAGE

1 head red cabbage, shredded
4 slices bacon, sliced
2 Tbsp. brown sugar
2 Tbsp. flour
1/2 c. water
1/3 c. vinegar
1 tsp. salt
1/8 tsp. pepper
1 small onion, diced

Cook cabbage in 2 cups of water, with 1 teaspoon salt in covered pan, about 8 minutes, until crisp and tender; fry bacon. Remove half of bacon and bacon fat; set aside. To remaining bacon and drippings, add flour and blend; add water, vinegar, seasonings and onion; cook until thick, about 5 minutes. Add rest of fat, cabbage and heat through. Garnish with rest of crisp bacon.

Pauline Kopanic

CABBAGE (SWEET AND SOUR)

Cabbage
1 egg
1/4 c. vinegar
1 Tbsp. sugar
1 tsp. salt

Shred cabbage rather finely. Put in saucepan and sprinkle with salt. Cover pan; place over low heat and steam until tender. Beat the egg and add the vinegar, sugar and salt and pour over the steamed cabbage. Heat 5 minutes and serve at once. Celery, sweet and sour, is prepared in this same way.

Jeanne Yakubic

COPPER PENNIES

2 bunches carrots
1 diced pepper
1 small chopped onion

Cook carrots for 15 minutes in boiling salt water, then add pepper and onion. Combine the above with following sauce and marinate for a couple of days before needed.

Sauce:

1 can tomato soup
1/4 c. salad oil
1/2 c. sugar
1/4 c. vinegar
1/2 tsp. dry mustard
1/2 tsp. Worcestershire sauce

Mary Ellen Adams

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When using frozen berries in breads and pancakes, etc., only partially defrost. They will not bleed in cooking. You may need to cook a bit longer.

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CUSTARD CORN

2 Tbsp. flour
2 Tbsp. melted butter
2 eggs, well beaten
1 pt. milk
2 Tbsp. sugar
1/4 tsp. salt
1 can creamed corn

Mix ingredients as listed above in order given. Pour into a buttered baking dish and bake at 350° for 40 minutes.

Helen Shank

EGGPLANT

1 lb. ground beef
2 cloves garlic
1/4 c. tomato paste
1 can tomatoes
Salt and pepper
2 medium eggplant
2 eggs, beaten
Bread crumbs
Salad oil
1/2 lb. Mozzarella cheese
1/2 c. grated cheese
Oregano

Cook beef and garlic until meat is brown. Add tomato paste and tomatoes, 1 cup water, salt and pepper and cook slowly for 25 minutes or until sauce thickens. Peel eggplant and cut in 1/4 inch slices; salt and pepper. Dip in eggs, then in bread crumbs. Fry in hot oil until brown and tender. In large casserole, alternate layers of eggplant, Mozzarella cheese, meat sauce, grated cheese and sprinkle top with oregano. Bake in 350° oven 30 minutes.

Florine LeDonne

EGGPLANT STUFFING

Unpeeled eggplant
Margarine
1 loaf bread, diced
1 medium onion,
  sauteed in margarine
8 eggs
Salt, pepper and sage to taste
2 cans tomato sauce
1 tsp. oregano
1/2 c. Parmesan cheese

Slice unpeeled eggplant in paper thin slices. Fry slices in margarine until golden brown. Make stuffing of bread, onion, eggs, salt, pepper and sage. In greased casserole dish, layer the eggplant and the stuffing, beginning and ending with eggplant. Pour the tomato sauce over top; sprinkle with oregano (approximately 1 teaspoon) and 1/2 cup Parmesan cheese. Bake in 350° oven for 1/2 hour

HALUSHKIE

2 sticks margarine
1 (1 lb.) box spring macaroni or any other
1 large head cabbage
1 medium onion
1 tsp. salt
1/2 tsp. pepper

Grate cabbage and onion fine. Melt 1 stick margarine in fry pan; add grated cabbage, onion, salt and pepper. Saute until cabbage and onions are soft and light brown. Boil macaroni according to directions on box. Drain and add cabbage and onion mixture. Cube one stick margarine over mixture and mix well. Serve hot with side dish of cottage cheese or glass of buttermilk. (This is even better reheated the second day. Flavor improves.)

Pat Kopanic

HALUSKY

2 medium potatoes, grated
2 c. flour
1 egg
1/2 tsp. salt
Water
1 medium cabbage
1/4 lb. oleo
Salt and pepper to taste
1/2 c. water

Grate cabbage; put in skillet with oleo, salt and pepper and water. Cook over low heat until brown. Grate potatoes. Add flour, egg, salt and enough water to make sticky (like dumplings). Drop 1/2 teaspoon into boiling, salted water. Cook 10 minutes; drain. Rinse with warm water; drain. Add brown cabbage or cottage cheese and serve.

Anna E. Tomayko

HALUSKY

2 medium potatoes, grated
2 c. flour
1 egg
1/2 tsp. salt
1/2 tsp. baking powder
1 medium cabbage
1 stick margarine
Salt and pepper
1/2 c. water

Grate cabbage; put in skillet with margarine, salt, pepper and water. Cook over low heat until light brown. Grate potatoes. Add flour, egg, salt, baking powder and enough water to make sticky. Drop 1/2 or 1/4 teaspoonful into boiling, salted water; cook 10 minutes. Drain; rinse with warm water. Drain. Add brown cabbage or cottage cheese and serve.

Emma Lancaster

POTATO PANCAKES

4 large potatoes, pared	2 Tbsp. flour
1/4 c. grated onion	3/4 tsp. salt
2 eggs, slightly beaten	Dash of nutmeg
	Dash of pepper

Grate potatoes; pat dry with dish towel; measure 3 cups. In large bowl, combine grated potato with onion, eggs, flour, salt, nutmeg and pepper. In large skillet, slowly heat oil (1/8 inch deep) until very hot. For each pancake, drop 2 tablespoons potato mixture into hot fat. Flatten against bottom of skillet to make pancake 4 inches in diameter. Fry 2 or 3 minutes on each side or until golden brown. Drain on paper towel. Makes 12.

Linda Brletich

REAL GERMAN PANCAKES

2 lb. potatoes	1 sliced bacon, diced and fried crisp
1/2 tsp. salt	Bacon
1/2 tsp. pepper	Shredded onion to flavor
2 eggs	Chopped parsley to flavor
2 Tbsp. melted butter	Enough milk to make smooth batter
6 Tbsp. flour	

Peel potatoes; cover with cold water and let stand for a couple of hours. Pour off water; grate them into cold water to prevent discoloration, then drain. Add the eggs; mix well. Stir in other ingredients. Drop a spoonful onto well greased skillet. Cook to golden brown. Delicious with applesauce or gravy. Makes 2 dozen pancakes.

Loretta Ferno

CLASSY POTATOES

8 medium potatoes
1 1/2 c. grated sharp cheese
1/4 c. oleo
1 1/2 c. sour cream at room temperature
1/3 c. chopped onions
1 tsp. salt
Dash of pepper
2 Tbsp. butter

Boil potatoes with skins on. Cool and peel. Grate coarsely in saucepan over low heat. Combine cheese and oleo, stirring almost until melted. Remove from heat; stir in sour cream, onions, salt and pepper. Fold into potatoes; stir until melted. Turn into a greased 2 quart casserole. Dot with butter and bake 25 minutes at 350°. Can be made ahead of time and frozen.

Regina Angelo

LIFE'S RECIPE

1 c. good thoughts
1 lb. kind deeds
1 c. consideration for others
2 c. sacrifice for others
3 c. forgiveness
2 c. well beaten faults

Mix these thoroughly; add tears of joy and sorrow and sympathy for others. Fold in 4 cups of prayers and faith to lighten other ingredients and raise the texture to a great height.

COTTAGE POTATOES

Use 8-10 potatoes, cooked and diced as for potato salad. Saute:

3 Tbsp. onion
1/4 c. chopped green pepper
2 Tbsp. butter

Have ready:

1/2 tsp. salt
1 small pkg. Velveeta cheese
2 Tbsp. chopped pimento

White Sauce:

2 Tbsp. butter
2 Tbsp. flour
1/8 tsp. pepper
1 c. milk

Make a medium white sauce and add salt, onion and green pepper mixture, cheese and pimento. Pour this cheese mixture over the potatoes and bake in 350° oven for about 25 minutes until hot. Sprinkle with a little paprika. For the white sauce, melt butter in saucepan over low heat. Blend flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.

Frances Stawovy

POTATO CASSEROLE

10 medium potatoes
1 medium onion, chopped fine
1 green pepper, chopped fine
Salt to taste
Pepper to taste
Parsley flakes to taste
1/2 c. Velveeta cheese, grated or diced
1/2 c. melted butter
1/3 c. milk
Crushed corn flakes, potato chips or bread crumbs

Cook potatoes in jackets; cool, then dice very thin. Mix all ingredients together and place in 13x9x2 inch baking pan or dish. Drizzle 1/2 cup melted butter and 1/3 cup milk over casserole. Sprinkle top with crushed corn flakes, potato chips or bread crumbs. Bake for 45 minutes at 300° (slow oven). Add small jar of pimento for color, if desired. This recipe can be made up the day before it is baked.

Dee Lucci

BAKED POTATO CASSEROLE

8 cooked, peeled and diced potatoes
1 lb. American cheese, sliced in strips
1 c. mayonnaise
1/2 c. chopped onion
Salt and pepper to taste
1/2 lb. partly fried bacon, chopped
1/4 c. chopped olives

Combine first 5 ingredients in 9x13 inch pan. Top with bacon and olives. Bake one hour at 325°.

Mary Ellen Adams

CHEESE POTATOES

6 medium potatoes, diced
1 small onion
1 stalk celery, cut in pieces
1 tsp. salt

Cover all the above with water and cook until done, then drain.

White Sauce:

4 Tbsp. butter
4 Tbsp. flour
1/4 tsp. salt
1 c. milk
1/4 lb. cheese

Add 1/4 pound cheese, cut in strips, and blend to sauce. Put potatoes, celery and onions in a baking pan. Pour cheese dressing over. Sprinkle with parsley flakes. Cover with cubes of buttered bread; bake 20 minutes at 350° or until bread cubes are toasted.

Betty Greenwood, Cassie Pekar

GOURMET POTATOES

8 medium Maine potatoes
2 c. shredded Cheddar cheese
1/4 c. butter
1 1/2 c. sour cream (room temperature)
1/3 c. chopped green onions
1 tsp. salt
1/4 tsp. pepper
2 Tbsp. butter

Cook potatoes in skins; cool. Peel and shred coarsely. In saucepan over low heat, combine cheese and 1/4 cup butter, stirring occasionally, till almost melted. Remove from heat and blend in sour cream, onions, salt and pepper. Fold in potatoes and turn into greased 2 quart casserole. Dot with 2 tablespoons butter. Bake 25 minutes or until heated through in medium oven. Serves 8.

Frances Stawovy

HASH BROWN POTATOES

1 1/2 lb. frozen hash brown potatoes (with onions and butter)
1 pt. sour cream
1 c. shredded Cheddar cheese
1 can cream of chicken soup
1 stick oleo

Mix all ingredients together and put in greased baking dish. Top with crushed potato chips. Bake at 375° for 1 hour.

Vi Penak

POTATO ZAZ

3 c. sliced, cooked potatoes
Salt and pepper
1 large onion, sliced
1 (8 1/4 oz.) can tomatoes, drained and sliced
4 eggs, beaten
1 c. milk

Place sliced, cooked potatoes in greased shallow baking dish. Salt and pepper. Saute sliced onion in butter; put over potatoes. Now arrange sliced, drained tomatoes over potato and onion. Beat 4 eggs with milk. Add salt and pepper. Pour over potatoes; bake at 350° for 30 minutes.

Claudia Reali

SWEET POTATO SOUFFLE

3 c. cooked, mashed sweet potatoes
1 c. sugar
1/2 tsp. salt
2 eggs, beaten
1/3 c. melted butter
1/2 c. milk
1 tsp. vanilla

Topping:

1/3 stick margarine
1 c. brown sugar
1/3 c. flour
1 c. chopped nuts

Mix all together with electric mixer. Put in buttered casserole and sprinkle topping mixture over top. Bake at 350° for 35 minutes.

Frances Stawovy

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Raisins that have become too dry can be puffed again by washing and placing in a covered dish in a 350° oven until they puff out.

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STUFFED GREEN PEPPER ROQUEFORT

4 green peppers
1 c. bread crumbs
1 c. Roquefort cheese
2/3 c. mayonnaise
2/3 c. milk
Salt to taste

Cut peppers in halves lengthwise. Remove seeds. Cover with water and boil 5 minutes. Mix remaining ingredients and fill pepper halves. Place peppers in a shallow baking dish with a little water. Bake at 350° for 25 minutes.

Emma Lancaster

SPINACH AND RICE SOUFFLE

1 pkg. frozen chopped spinach (or fresh spinach, beet leaves, etc.)
4 eggs
3/4 lb. shredded Cheddar cheese
1 Tbsp. onion, minced
1 Tbsp. Worcestershire sauce
2 tsp. salt
3 c. cooked rice
1/4 c. melted margarine
1 c. milk

Cook spinach according to package directions and drain. Beat eggs; stir in milk, cheese, onion flakes, Worcestershire sauce and salt. Fold in spinach, rice and margarine. Pour into casserole and bake at 350° for 35 minutes.

Maureen Fiore

BAKED SQUASH

3 lb. squash (6 c. when cooked)
1/4 c. butter or oleo
Salt and pepper to taste
1 1/2 c. chopped onion
1/2 c. milk
2 large eggs
Melted butter
1/2 c. cracker crumbs

Wash; don't peel squash. Cut into small pieces and cook in salted water until tender. Don't overcook. Drain and pour squash into baking dish. Immediately add butter, then salt, pepper and onions. Combine milk, eggs and mix with squash. Top with a little melted butter and cracker crumbs. Bake 20 minutes or until brown at 450°. Serves 8-10 people.

Nicoline Tresky, Cassie Pekar

BAKED YELLOW SQUASH

2 lb. yellow squash
3 Tbsp. chopped onion
3 eggs, beaten
Dash of Worcestershire sauce
2 tsp. parsley flakes
Salt and pepper to taste

Slice squash into 1/2 inch slices. Boil for 3 minutes and drain. Add onions, eggs and seasonings. Mix well until blended. Pour in 1 quart casserole (buttered). Melt 1/2 cup oleo (butter). Add 2 cups bread crumbs; sprinkle on squash. Bake at 350° for 35-40 minutes until browned. Makes 6 servings.

Vi Penak

SUMMER SQUASH CASSEROLE

2 lb. squash (6 c.), sliced
1/4 c. sliced chopped onion
1 can cream of chicken soup
1 c. sour cream
1 c. shredded carrot
1 (8 oz.) pkg. herb stuffing mix
1/2 c. butter or margarine, melted

Cook squash and onion in salted water 5 minutes; drain. Combine soup and sour cream. Stir in carrots and squash. Combine stuffing mix and melted butter. Spread half stuffing mix in bottom of 12 x 7 1/2 x 2 inch baking dish. Spoon vegetables on top. Sprinkle remaining stuffing on top. Bake at 350° for 25-30 minutes.

Claudia Reali

SQUASH FRITTERS

1 c. flour
1 tsp. baking powder
1 tsp. salt
2 eggs
1/2 c. milk
1 tsp. oil
1 heaping c. grated squash

Mix all together. Fry in hot shortening or oil, 1 to 1 1/2 inches deep. Drop batter by tablespoonfuls. Drain on paper towel.

Linda Brletich

GREEN RICE

1 can mushroom soup
1 small jar Cheez Whiz
1 stick oleo
2 pkg. chopped broccoli
1 1/2 c. uncooked Minute Rice
1/2 c. chopped onion
1/2 c. chopped celery

Melt soup, Cheez Whiz and oleo together. Then mix all the ingredients together and bake in a greased casserole at 350° for 40 minutes.

Emma Lancaster

MUSHROOM RICE

3 c. hot cooked rice, cooked in chicken broth
1 (4 oz.) can sliced mushrooms, drained
1 c. cooked green peas
2 Tbsp. butter
1/4 tsp. onion powder
Salt and pepper to taste
2 Tbsp. diced pimento

Combine rice, mushrooms, peas, butter, seasonings and pimento. Heat until vegetables are hot, about 3 or 4 minutes. Toss lightly.

Margaret Matava

RICE CASSEROLE

1 c. regular rice
2 cans beef consomme
1 small jar drained mushrooms
1 stick margarine

Combine all ingredients in a 2 quart casserole and bake at 350° for 1 1/2 hours uncovered.

Barbara Pollak

SPANISH RICE

1/2 c. uncooked white rice
2 Tbsp. butter
1 c. sliced onions
1 tsp. salt
1 (1 lb. 4 oz.) can tomatoes (2 1/2 c.)
3 Tbsp. green pepper, minced
2 whole cloves
1 small bay leaf
2 tsp. sugar

Cook rice as directed; drain. Cook onions until golden brown and tender in skillet with hot butter. Add salt, tomatoes, green pepper, cloves, bay leaf and sugar. Simmer uncovered 15 minutes; remove bay leaf and cloves. Add rice; mix well. Turn into 1 quart casserole. Bake uncovered at 375° for 30 minutes. Makes 4 servings.

Evelyn Sedlak

VERY YUMMY RICE

1/4 lb. butter
1 huge onion, chopped fine
2 c. rice, uncooked
2 cans beef consomme
1/2 lb. sharp cheese, grated
2 cans small mushrooms with liquid
1 c. brown toasted almonds

Preparation time: 10 minutes. Easy. Serves 8. Cooking time: 1 hour. Can do ahead. Saute onion in butter. Add uncooked rice and simmer 5 minutes. Pour all ingredients into casserole except almonds. Bake one hour at 325°. Stir in almonds when done.

Cassie Pekar

TOMATO WEDGES PROVENCAL

2 lb. fine dry bread crumbs
1/4 c. finely chopped onion
1/2 c. clove garlic, minced
2 Tbsp. margarine, softened
1/2 tsp. salt
1/8 tsp. pepper
1/4 tsp. dried basil
4 tomatoes
1/4 c. chopped fresh parsley

Mix together bread crumbs in small bowl with onion, parsley, garlic, butter, salt, pepper and basil. Wash and core tomatoes. Cut into 8 wedges. Place in greased shallow baking dish. Sprinkle with herb mixture. Bake in 425° oven 5 to 8 minutes. Serve hot.

Yvonne Urban

ZUCCHINI

4 c. zucchini, sliced thin
1 c. Bisquick
4 beaten eggs
1/2 c. Mozzarella cheese
2 Tbsp. sharp cheese, grated
1/2 c. diced onions
1/2 c. oil
1 tsp. seasoned salt
1 clove garlic, diced
Pinch of basil and oregano

Mix all together and put it in a 9x13 inch baking dish. Bake at 350° for 35 to 40 minutes or until done.

Nicoline Tresky, Cassie Pekar

ZUCCHINI CASSEROLE

2 c. zucchini
2 carrots, grated
1 onion, sliced
1 can cream of chicken soup (undiluted)
1/2 c. sour cream
1/2 pkg. Pepperidge Farm stuffing cubes
1/3 c. melted butter

Cut zucchini bite size and cook lightly in a little water, then drain. Mix stuffing cubes with the butter. Mix everything else together: Zucchini, carrots, onion, chicken soup, sour cream, and add a little more than half of the stuffing cubes with that mixture. Save the balance of the stuffing cubes for the top of the casserole. Pour mixture in casserole dish and top with the balance of bread cubes. Bake 25 minutes at 350°. You can make this ahead and freeze. No need to grease casserole dish.

Nadia Lynch

BAKED ZUCCHINI

4 or 5 medium size zucchini, cubed or sliced
8 oz. yellow American cheese, shredded
1/2 c. bread crumbs
1/4 c. milk
Salt and pepper to taste

Mix all ingredients well and bake in buttered casserole for 30-35 minutes in moderate oven (350°).

Enes Shandor

ZUCCHINI FRITTERS

Combine:

1/3 c. biscuit mix
1/4 c. Parmesan cheese
1/8 tsp. pepper

Add:

2 slightly beaten eggs
2 c. shredded zucchini squash

Fry in heated oil in skillet, as you would corn fritters or small pancakes.

Maude McCauley

ZUCCHINI PANCAKES

4 c. shredded, drained
3/4 c. pancake flour
1/2 c. grated Parmesan cheese
1/2 c. milk
1 egg, slightly beaten
1/4 c. freshly chopped onion

Mix together milk, egg and cheese; add flour and mix well. Add zucchini and onion last. Bake on hot griddle coated with oil. Bake until tops are bubbly; turn.

Note: This makes a nice side dish or serve with sausage or bacon as a main dish. You may also use grated Gruyere cheese.

Theresa Kosmo

ZUCCHINI PANCAKES

1/2 c. flour
2 c. shredded zucchini
3/4 tsp. salt
1/8 tsp. pepper
2 egg yolks (separate whites)
1/4 c. Romano cheese

Beat egg whites and fold in flour, salt, pepper, yolks and cheese and zucchini. Fry in oil on one side and turn. Drop by teaspoonfuls.

Margaret Duda, Jo Reska

ZUCCHINI PIZZA

3 c. grated zucchini (squeeze water out)
4 eggs
1/2 c. oil
1 c. Bisquick
1/2 c. finely chopped onion
1 clove garlic
2 Tbsp. chopped parsley
1/2 Tbsp. salt
Dash of pepper
1/2 tsp. oregano
1/2 c. Parmesan cheese

Grease 13x9x2 inch oblong pan. Mix ingredients well, then spread in pan. Bake at 350° for 45 minutes to 1 hour. If desired, you can spread 1 1/2 cups pizza sauce and 1 cup shredded Mozzarella cheese over the top for the last 15 minutes of baking time.

Gerry Stump, Susan Petrus

ZUCCHINI AND RICE

2 medium zucchini, cubed
1/2 c. long grain rice
1/3 c. butter
1 small onion, chopped fine
1 clove garlic, chopped fine

Chop onion and garlic fine and saute in butter till onion is soft. Then add cubed zucchini and 1/2 cup long grain rice, salt and pepper and mix well. Cook about 1 hour or until rice is thoroughly cooked. If too dry during cooking process, add just a bit of water to keep ingredients from sticking. Serve hot.

Enes Shandor

SKILLET ZUCCHINI AND TOMATOES

2 Tbsp. margarine
1/2 c. chopped onion
1 clove garlic, minced
4 medium zucchini, unpeeled, sliced
2 tomatoes, peeled and chopped
1 tsp. salt
1/8 tsp. pepper
1/4 tsp. dried oregano

Melt oleo in large skillet. Add onion and garlic. Cook until tender (5 minutes). Add zucchini and remaining ingredients. Mix well. Cover and cook over moderately low heat, 10 to 15 minutes, or until zucchini is crisp-tender. Serves 4.

Yvonne Urban

ZUCCHINI-TOMATOES CASSEROLE

- 5 to 7 zucchini
- 5 medium tomatoes
- 1 medium onion
- 1/4 tsp. dried oregano
- 1/2 tsp. salt
- 1/2 c. grated Cheddar cheese
- 1/8 tsp. pepper
- 1 c. bread crumbs
- 1/3 c. oleo

Make alternate layers in a greased casserole of pared and sliced zucchini, sliced tomatoes and sliced onions, salt, pepper, cheese and oregano. Mix fresh bread crumbs and melted oleo and spread over casserole. Bake at 350° for 20-25 minutes or until browned.

Pat Kopanic

** NOTES **

notes

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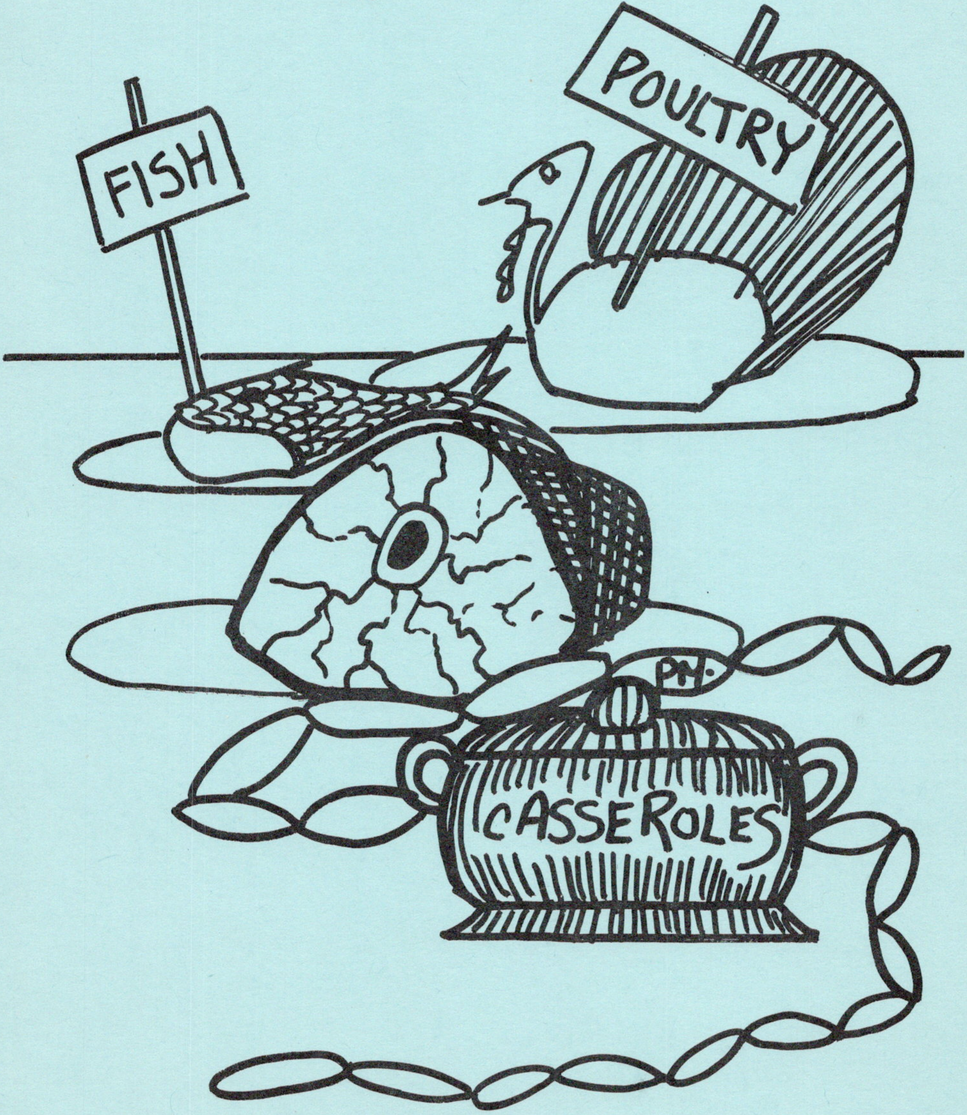
Meats


FISH
POULTRY
CASSEROLES
PM

KITCHEN HINTS

For perfect baked potatoes, grease shin with salad oil and bake for 1 hour in a preheated 400° oven.

Leftover baked potatoes may be reheated if you dip them in hot water and re-bake in a 350° oven.

Delicious sweet potato balls are easily made by mashing canned sweets with a little butter and rolling into balls or patties. Coat them with crushed corn flakes and heat in the oven until lightly browned.

Add grated, raw potato to each pound of ground meat for juicy hamburgers.

Put a strip of bacon on the bottom of your meat loaf pan to keep it from sticking.

Place a piece or two of dry bread under the broiler pan-it soaks up the fat drippings and reduces smoking and fires.

It is best to thaw meats in the refrigerator or you will lose the lovely juices. After thawing, bring them to room temperature for perfect cooking.

Allow about twice the cooking time when cooking frozen meats.

Tenderize meat with a few drops of vinegar - no change in taste. It will start the cooking faster.

Get your grill very hot before broiling fish - it will not stick if hot enough.

To eliminate the odor of boiling shrimp, add a few fresh celery leaves to the pot.

To remove excess salt taste from foods while cooking, add 1 tsp. each of vinegar and sugar.

To prevent fat from splashing while cooking, sprinkle salt in the frying pan before adding meat, etc.

MEATS, POULTRY, FISH, CASSEROLES

MEATS

JAMAICA ROAST BEEF

Start two days before serving.

4 to 5 lb. roast beef
  or more
1 thick scallion
1/2 hot pepper
1 tsp. thyme
1 slice onion
1 tsp. salt
1/2 tsp. black pepper
2 tsp. brown sugar

Chop scallion, hot pepper, thyme, onion very fine. Mix all ingredients together. Poke holes with a knife in roast and push in seasonings. Rub outside of roast with seasonings if left. Put in large bowl overnight in refrigerator. Second day: Brown meat in a little oil in frying pan. Add water and cover; simmer very slowly, 3 to 3 1/2 hours. Add water, if needed. Remove meat; add 2 tablespoons Besto (or cornstarch) and make a gravy. Put meat in large bowl and cover with gravy (2 to 3 cups). Refrigerate overnight. Third day: Scrape off and heat the gravy. Slice meat very thin. Layer meat on plate, placing gravy between layers to heat the meat.

Emma Lancaster

BEEF ROLL (BRACCIOL)

2 lb. top round steak,
  cut into pieces
1 c. bread crumbs
1 clove garlic
1 (No. 3) can crushed
  tomatoes
Salt and pepper to taste
4 Tbsp. oil
2 Tbsp. chopped parsley
1/2 c. Parmesan cheese
2 eggs

Pound meat to flatten. Mix bread crumbs, cheese, garlic, salt, pepper, parsley and eggs. Place mixture on each piece of meat; roll tightly and secure with toothpicks. Brown rolls of meat on all sides in hot oil. Add tomatoes and cook slowly, about 2 hours.

Pat Bindi

MARINATED STEAK CUBES

1/2 c. cooking oil
1/4 c. vinegar
1/4 c. chopped onion
1 tsp. coarsely ground or cracked pepper
1 tsp. salt
2 tsp. Worcestershire sauce or steak sauce
2 lb. beef round steak, cut in 1 1/2 inch cubes

In deep bowl, combine all ingredients except meat; mix well. Add meat and stir to coat. Cover and refrigerate overnight, turning meat occasionally. Thread meat on skewers with green pepper wedges and onion wedges. Grill over hot coals to desired doneness. Makes 6 servings.

Linda Boord

BARBECUED ROUND STEAK

1 1/2 c. oil
1/2 c. vinegar
4 Tbsp. round steak
6 Tbsp. ketchup
6 Tbsp. Worcestershire sauce
1 tsp. Tabasco sauce
2 tsp. salt
1/2 tsp. pepper

Step 1. Combine vinegar and oil. Step 2. Place steak in a large bowl. Step 3. Pour oil and vinegar mixture over steak; marinate overnight in refrigerator, turning several times. Step 4. Remove 1 hour before serving; drain when ready to broil, saving marinade. Step 5. Combine ketchup, Worcestershire sauce, Tabasco sauce, salt, sugar, salt, pepper; add 3/4 cup marinade; heat. Step 6. Place steak on greased grill. Step 7. Baste steak with sauce mixture, at least twice while broiling. Step 8. Serve the hot sauce with steak.

Mary Kovscek

* * * * *

To freeze berries, only use firm, ripe berries. Wash thoroughly in cold water and place in freezing containers. Then pour in syrup. Handle them quickly. Make syrup by stirring 1 2/3 cups sugar into 2 cups boiling water. Stir until sugar is dissolved. Use more sugar if a sweeter taste is desired. Berries may also be sweetened by tossing washed fruit lightly with about 1/2 to 1/3 cup sugar per quart. Package and freeze at once; do not wait until you have them all packaged, but freeze a few packages at a time.

PARMESAN ROUND STEAK

1 1/2 lb. round steak,
cut 3/4 inch thick
1 egg, beaten
1/3 c. milk
1/2 c. bread crumbs
1 1/4 tsp. salt
1/8 tsp. pepper
3 Tbsp. margarine or oil
1/2 c. water
1/4 tsp. oregano (optional)
1/4 c. grated Parmesan
cheese
1/4 tsp. paprika
3 medium size onions

Cut steak into 6 serving-sized pieces. Pound to 1/2 inch thickness. Combine egg and milk. Mix bread crumbs, 1 teaspoon salt and pepper. Dip steaks in egg mixture and dredge in seasoned bread crumbs. Brown meat in margarine or oil. Add water. Sprinkle oregano on steaks, if desired. Place 2 teaspoons Parmesan cheese on each steak. Slice onions. Combine remaining salt and paprika and sprinkle on onions. Add onion slices on top of each piece of steak. Cover tightly and cook at 325° for 1 1/2 hours or until meat is tender.

Patti Tonarelli

ROUND STEAK ROLL-UPS

1 1/2 lb. round steak,
cut 1/2 inch thick,
pounded to flatten
6 Tbsp. shortening
1/4 c. onion, finely
chopped
2 c. day old bread crumbs
1/2 c. celery, chopped
1/2 tsp. salt
1/4 tsp. sage
Dash of pepper
1/4 tsp. poultry seasoning
1 Tbsp. water
1 can mushroom, cream
of celery or cream of
chicken soup

Saute onion in 3 tablespoons shortening, then add bread crumbs, celery, seasoning and water and mix for stuffing. Cut meat into 4 pieces. Place 1/4 of bread crumb mixture on each piece. Roll up and fasten with skewers or toothpicks. Flour and brown in 3 tablespoons shortening. Dilute soup with 1 soup can of water and pour over meat. Sprinkle with salt and pepper. Cover electric skillet and simmer over very low heat for 1 1/2 to 2 hours. This may be prepared in 250° to 300° oven for 2 hours or longer.

Nadia Lynch

SWISS STEAK

1 1/2 lb. round steak
2 Tbsp. flour
1 tsp. salt
1/8 tsp. pepper
3 Tbsp. shortening
3 large onions, thinly sliced
1/2 c. chili sauce
1 bouillon cube, dissolved in
  1 c. hot water

Trim fat from meat and cut into serving pieces. Combine flour, salt and pepper. Pound mixture into each piece. Brown in hot shortening on both sides. Place meat in baking dish; cover with onions, chili sauce and bouillon broth. Cover and bake 1 1/2 to 2 hours or until tender at 350°.

Ange Serinko

BEEF AND NOODLES

3 lb. beef (chuck roast)
2 c. flour
1 tsp. salt
4, 5 or 6 eggs

Cover beef with water; cook until tender (2 hours). Remove meat; add noodles to broth. Cook until done (20 minutes).

Noodles: Mix flour, salt, eggs (add no water) until a stiff dough. Divide into two or three balls. Roll out on flour as thin as you can. Cut into 1 inch squares. Drop one at a time into beef broth. Serve with mashed potatoes and a vegetable.

Emma Lancaster

CROCK-POT HEARTY BEEF STEW

2 lb. beef stew, cut in
  1 inch cubes
5 carrots, cut up
1 large onion, cut up
3 stalks celery, sliced
1 (1 lb. 12 oz.) can
  whole tomatoes
3 large potatoes, diced
1/2 c. quick tapioca
1/2 tsp. ground cloves
2 bay leaves
Salt and pepper to
  taste

Trim all fat from meat. Put all ingredients in crock-pot and mix thoroughly. Cover and cook on low heat 12 hours, high heat 5 to 6 hours.

Vi Penak, Pauline Aitken

ELEPHANT STEW

1 large elephant	2 rabbits
Salt and pepper	

Take one large elephant and cut into bite size pieces. Salt and pepper. Place into large stew pot over outdoor fire; simmer for 4 weeks, until tender. This will serve 3,800 people. If more people come than you expected, add 2 rabbits. But don't do this unless really necessary, because most people don't like hair in their stew!

HOT AND HEARTY STEAK PIE

1 1/2 c. sliced onions	1/4 tsp. pepper
1/3 c. Crisco	3 1/4 c. boiling water
1 1/2 lb. round steak	1 Tbsp. Worcestershire sauce
1/3 c. flour	1 c. raw potatoes
3 tsp. salt	

Fry onion slowly until yellow in Crisco. Remove onions and save for later use. Cut round steak in 1/2 inch pieces and roll in mixture of flour, salt and pepper. Sear in hot shortening until richly browned. Add boiling water, Worcestershire sauce and sprinkle in any of the flour mixture that remains. Cover and simmer until meat is tender (about 1 hour). Add raw potatoes, cut in 1/2 inch cubes. Cook 10 minutes longer. Take the time now to make the Golden Egg Pastry.

1 c. sifted flour	1/3 c. Crisco
1/2 tsp. salt	1 egg

Mix flour and salt. Cut in about 2/3 of the shortening until fine as meal, then cut in remaining shortening to size of large peas. Add egg, slightly beaten, and mix thoroughly into a dough. Roll dough into a rectangle 1/4 inch thick and about 1 inch larger than 10x6x2 inch baking dish. Pour meat mixture into dish and place cooked onions on top. Fit pastry over top and seal edge of pie. Make decorative steam vents. Bake in very hot oven (450°) for 25-30 minutes. Makes 6 servings.

Pat Bindi

STROGANOFF

2 lb. cubed beef
1 c. diced onion
3 small cans mushrooms
1/4 c. butter
1/4 c. catsup
2 cans bouillon
2 cloves garlic
About 2 Tbsp. flour
About 1 c. sour cream

Put drained mushrooms, onions and butter in skillet. Cook until onions are transparent. Remove onions and mushrooms. Add meat and brown in grease remaining in skillet. Add onions, mushrooms, garlic, catsup and bouillon, except for 1/3 cup. Simmer 15 minutes. Add flour mixed in remaining bouillon. Add sour cream.

Ann Schepsic, Cassie Pekar

BEEF STROGANOFF

1 lb. round steak or
  cubed beef
3 slices bacon, diced
1/2 c. chopped onion
3/4 tsp. salt
1/4 tsp. paprika
Dash of pepper
1 can condensed cream
  of mushroom soup
1 c. sour cream
Hot buttered noodles

Brown beef with bacon; add onion and cook until tender, but not brown. Drain off excess fat. Add seasonings to meat mixture. Stir in soup. Cook slowly, uncovered, 20 minutes, stirring frequently. Stir in cream; heat; do not boil. Serve over hot buttered noodles.

JoAnn Mizikar

GRILLED TERIYAKI

1 1/2 lb. flank steak
3 Tbsp. sesame seeds
3 Tbsp. salad oil
1/4 c. soy sauce
1/4 tsp. pepper
1/2 tsp. ground ginger
1 Tbsp. brown sugar

Remove fat and membrane from steak; score on both sides. Combine remaining ingredients and marinate for at least 1 hour (preferably overnight). Place steak on prepared grill and grill 4 minutes on one side and 3 minutes on the other side. Serve immediately. Serves 4 to 6. Steak

SKILLET TWIN LOAVES

1 1/2 lb. ground beef
1/2 c. chopped onion
3/4 c. bread crumbs
1/4 c. parsley
2 eggs
1 tsp. salt
1/8 tsp. pepper
2 Tbsp. vegetable oil
2 cans tomato sauce
3 carrots
3 potatoes
1/2 green pepper, cut
1 medium onion
1 1/2 tsp. salt
1 c. chopped celery
and leaves

Mix beef, bread crumbs, onions, parsley, eggs, 1/2 can sauce, salt and pepper. Form 2 oval loaves; brown on all sides in oil. When brown, add remaining ingredients. Cover and simmer 1 hour.

Emma Lancaster

SPICY MEAT LOAF

2 lb. mixed ground meat
for meat loaf (beef,
pork and/or veal)
2 c. fresh bread crumbs
(about 4 slices bread)
1/4 c. minced onion
1 Tbsp. horseradish
1 tsp. salt
1 tsp. prepared mustard
Dash of pepper
2 eggs
3/4 c. catsup

Preheat oven to 350°. In medium bowl, mix well all ingredients except catsup. In 9x5 inch loaf pan, spread 1/2 cup catsup; top with mixture. Level top with spoon. Bake meat loaf 1 1/2 hours. Let stand 5 minutes at room temperature. Pour off and discard drippings. Invert onto platter and top with remaining catsup. Makes 8 servings.

Joanie Beck

COUNTRY CLUB HAMBURGERS

2 lb. ground beef
Salt and pepper
12 slices bacon, precooked
slightly

Blue Cheese Filling:

1 (3 oz.) pkg. cream
cheese, softened
1 Tbsp. crumbled Blue
1 Tbsp. finely chopped onion
1 tsp. prepared horseradish
1 tsp. prepared mustard

Divide ground beef in 12 mounds. Flatten each between squares of waxed paper to 1/2 inch. For Blue Cheese Filling, cream the cheese together; stir in onion, horseradish and mustard. Top half the patties with filling, leaving 1/2 inch margin for sealing. Cover filling with remaining patties, sealing edges well. Wrap edges of each burger with bacon, using 2 slices and securing ends with toothpicks. Broil 5 inches from heat about 6 minutes; sprinkle with salt and pepper. Turn and broil about 5 minutes more or till done, just the way you like them; season second side.

Donna Yablonski

GROUND MEAT PIE

Make crust for two crust pie (9 inch). Cook 2 pounds of ground meat in saucepan until brown. Add onion, salt and pepper to taste. Drain and save juice. Spread meat on pie crust. Cover and punch fork holes on top to let out steam. Bake in oven until brown. Thicken juice with cornstarch. Pour over slices of pie. Serve with a vegetable and salad.

Yvonne Urban

HAMBURGER STEAK IN MUSHROOM GRAVY

- 1 lb. ground beef
- 1/4 c. bread crumbs
- 2 Tbsp. oil
- 1 tsp. Worcestershire sauce
- 2 Tbsp. flour
- 1 (4 oz.) can mushrooms (reserve liquid)
- 1 egg
- 1/8 tsp. pepper
- 1 pkg. onion soup mix
- 2 c. liquid (juice from mushrooms and water)

Combine meat and egg, crumbs, seasonings and half of onion soup mix. Shape into patties and fry in oil. Remove from skillet. Add flour to fry pan; stir while it browns lightly. Blend in liquid, stirring until smooth; stir in remaining onion soup mix and mushrooms. Cook 5 minutes. Return hamburgers to skillet and cook slowly for 5 minutes. Makes 4 to 6 servings.

Helen Shank

SALISBURY STEAK

- 1 can Campbell's beefy mushroom soup
- 1 1/2 lb. ground beef
- 1/2 c. fine dry bread crumbs
- 1 egg, slightly beaten
- 1/4 c. onion
- 1/8 tsp. pepper
- 1/4 c. water

Mix thoroughly 1/4 cup soup, ground beef, bread, egg, onion and pepper. Shape into 6 patties. Brown the patties (using shortening); pour off fat. Stir in remaining soup and water. Cover; cook over low heat 20 minutes or until done. Stir occasionally.

Bernie Adams

MEAT BALLS

- 1 lb. ground beef
- 2 Tbsp. parsley
- 1 clove garlic, chopped
- 2 eggs
- 1/2 c. oil
- 2 Tbsp. Italian grated cheese
- 3/4 c. bread crumbs
- 1/4 c. water
- Salt and pepper to taste

Mix bread crumbs thoroughly with meat, eggs, water, cheese, garlic and parsley. Add salt and pepper. Shape into bite size meat balls. Brown in oil.

Kay Bruno

MEAT BALLS

- 2 lb. ground meat
- 8 slices bread, soaked for 3 minutes
- 4 eggs
- 1 c. Parmesan or Romano cheese
- 2 cloves garlic, minced
- 1 tsp. oregano
- 2 tsp. salt
- Dash of pepper

Mix together and brown in skillet and add to spaghetti sauce.

Freda Rorke

MEAT BALLS

1 lb. ground meat
1/4 c. bread crumbs
1 egg
1 Tbsp. grated onion
Salt and pepper

Form into balls; brown in 1/4 cup oil.

Sauce:

3/4 c. onion
3/4 c. ketchup
3/4 c. water
1/3 c. lemon juice
3 Tbsp. Worcestershire sauce
1 tsp. salt
3 Tbsp. sugar
1/2 tsp. pepper
2 tsp. prepared mustard

Simmer uncovered 20 minutes; add meat balls or party franks. Serve warm.

Frances Stawovy

BARBEQUED MEAT BALLS

1 1/2 lb. ground beef
1 c. crushed buttery crackers
2 eggs, beaten
1/4 c. milk
1 Tbsp. instant minced onion
2 tsp. parsley flakes
1 tsp. salt
1/2 tsp. pepper
Dash of sage
1 (12 oz.) jar seafood cocktail sauce
1 (10 oz.) jar Kraft grape jelly

Combine ground beef, crackers, eggs, milk, onion, parsley and seasonings; mix. Shape into 1 inch balls. Place on 15 1/2 x 10 1/2 inch jelly roll pan; bake at 350° for 20 minutes, turning occasionally. Drain. In 1 1/2 quart casserole, combine cocktail sauce and jelly; mix well. Add meat balls. Continue baking 30 minutes. Toss gently before serving. Makes about 4 dozen.

LaVerne Seidling

MEAT BALLS HAWAIIAN

2/3 c. evaporated milk
1 to 1 1/2 lb. ground meat
1/2 c. chopped onion
2/3 c. cracker crumbs
1 tsp. salt and seasoning

Combine and form into meat balls. Brown in skillet. Pour off fat. Cover with sauce and simmer covered for 15 minutes.

Sweet and Sour Sauce for Meat Balls Hawaiian:

1 large can pineapple chunks (drain off syrup)
1 c. syrup (add water if needed to make 1 c.)
2 Tbsp. cornstarch
1/4 c. vinegar
1/4 c. brown sugar
2 Tbsp. soy sauce or Worcestershire sauce

Heat until thickened and clear. Add pineapple chunks and 1 cup green pepper (chopped) if available. A good recipe to prepare ahead of time and let simmer on very low heat until guests arrive.

Irene Coulson, Stella Ann Fine

MARIE'S SWEDISH MEAT BALLS

1 to 1 1/2 lb. ground chuck
1 tsp. seasoned salt
5 slices bread (squeeze in milk and water)
1 egg
1 small onion, cut fine
1/2 tsp. salt
1/2 or 1/4 tsp. garlic salt
1/4 tsp. pepper
Parsley flakes

Mix well and shape into small meat balls. In a roaster mix:

1 can mushroom soup
1/4 to 1/2 tsp. seasoned salt
1/4 tsp. garlic salt
1 small onion, cut fine
1 to 1 1/2 tsp. Gravy Master
3/4 c. water (you can use more water, enough to almost cover meat balls)
Salt and pepper to taste

Put meat balls into the above mixture. Bake in 325° oven for 20-25 minutes. Make sure meat is covered with mushroom gravy. Turn oven down to 275° to 300° and cook for 30-45 minutes. Turn and baste meat frequently. I

HAM LOAF

4 lb. smoked ham (ground)
2 lb. pork (ground)
1 c. fine cracker crumbs
4 eggs
2 Tbsp. pineapple juice
1 Tbsp. prepared mustard
1 c. brown sugar
1 small can pineapple (including juice)

Mix thoroughly. Bake at 325° for 2 1/2 to 3 hours. Last 1/2 hour, uncover and glaze with brown sugar, pineapple and juice. (If no juice, use small amount of vinegar.) Baste occasionally until ready to serve. During the baking and before the basting, remove the fat from the pan.

Claudia Reali

BBQ PORK CHOPS

Sauce:

3/4 c. vinegar
3/4 c. ketchup
1 1/2 c. water
1 small onion, chopped
2 tsp. salt and garlic salt
1/2 tsp. pepper
1 Tbsp. Worcestershire sauce
3 Tbsp. brown sugar

Simmer sauce uncovered 20 minutes. Pour over pork chops in a deep bowl. Cool. Refrigerate couple hours. Arrange chops in shallow baking dish. Put all sauce on top. Bake uncovered 1 1/2 hours at 350° in cooking bag. Punch a few holes in the top of the bag.

Bernie Adams

FRUIT STUFFED PORK CHOPS

6 loin pork chops, 1 1/4 to 1 1/2 inches thick
1 1/2 c. toasted bread cubes
1/2 c. chopped, unpared apple
1/2 c. (2 oz.) shredded sharp natural Cheddar cheese
2 Tbsp. light raisins
2 Tbsp. butter or margarine, melted
2 Tbsp. orange juice
1/4 tsp. salt
1/8 tsp. ground cinnamon

Have a pocket cut in each chop along the fat side. Salt and pepper inside of pockets. Toss together bread cubes, apple, cheese and raisins. Combine melted butter orange juice, salt and cinnamon; pour over bread and fruit mixture and mix gently. Stuff pork chops lightly. Place in a shallow pan; bake in 350° oven for 1 1/4 hours. Cover lightly with foil; bake 15 minutes more. Makes 6 servings.

Linda Boord

PORK CHOPS AND KRAUT

9-11 chops	1 large can kraut
1 small onion	Salt and pepper to taste

Brown chops in skillet, adding sliced onion and about 1/4 cup of water and fry for about 5 minutes. Remove chops and put the kraut into the pan to absorb the juices from the meat. Alternate the chops and the kraut in a greased baking dish and bake for 1 hour at 350°, covered.

Frances Rendulic

SAVORY PORK CHOPS

6 pork chops
Salt
Pepper
Garlic
Oregano
Sweet basil
Parsley
6 slices onion
6 slices green pepper
2 medium (15 1/2 oz.) cans tomato sauce

Brown chops in hot skillet. Arrange in single layer in shallow baking pan. Sprinkle with all seasonings, not too light. Cover each chop with onion and pepper ring. Pour sauce over all (just to cover). Cover and bake at 350° for 1 hour.

Claudia Reali

PORK CHOPS SUPREME

4 pork chops
1 onion, sliced
1/2 c. lemon juice
1 Tbsp. brown sugar
1 Tbsp. ketchup

Place pork chops in pan, put onion slices on top of each; drizzle with lemon juice. Mix brown sugar and ketchup and pour over chops. Bake 1 hour at 350°, covered. Take cover off and bake for 30 minutes at low heat.

SLOVENIAN KIDNEY AND LIVER
(Friguneaetra)

1 lb. liver (pork)
3 medium size kidneys
 (pork)
1 medium onion
1 clove garlic
1/4 c. oil
3/4 c. flour
2 beef bouillon cubes
1 tsp. paprika
1/4 tsp. sage
1/4 tsp. poultry seasoning
1 c. red wine
Salt and pepper to taste
2 Tbsp. Gravy Master

Parboil your kidneys in water with 1 teaspoon vinegar added for about 20 to 30 minutes. Rinse and cut up along with liver. Brown in oil your onion and garlic. Add your cut up meat. Saute and brown real well. Add your flour. Make a good gravy consistency. Add enough water to cover meat. Stir, only till thickened, then turn down to a simmer. Add bouillon, paprika, sage, poultry seasoning and pepper and salt to taste. Also, add your Gravy Master and then your red wine. Simmer for about 1 hour or until meat is tender. Serve with rice or mashed potatoes. Make on top of stove in large covered pot.

Mary Zupanc, Pat Bindi

DELICIOUS BAR-B-Q SPARERIBS

3 lb. spareribs
1 medium onion, chopped
1 Tbsp. oil
1 Tbsp. vinegar
1 Tbsp. sugar
3 Tbsp. lemon juice
1/2 Tbsp. mustard
1/2 c. water
1/2 c. celery
2 tsp. salt
Dash of cayenne pepper
 (optional)
1 Tbsp. Worcestershire sauce

Cut spareribs in serving pieces. Place in a shallow baking pan and bake in a moderate oven (350°) for 30 minutes. Meanwhile, saute onion in oil for 5 minutes, then add remaining ingredients; mix well and simmer 5 minutes. Pour over spareribs and continue baking for an hour longer, basting from time to time with the sauce.

Kay Bruno

VEAL

2 lb. veal steak, cubed
1/2 to 1 stick oleo
Garlic salt to taste
1 medium onion, cut
1/2 c. green pepper
1/2 c. celery
1 can mushrooms
2 cans tomato sauce
1/2 c. water
Salt and pepper to taste

In large skillet, brown steak in oleo on both sides. Add remaining ingredients and simmer 1 1/2 hours.

Roseann Oldham

VEAL CUTLETS PARMESAN

2 lb. veal steak
1/2 c. Parmesan cheese
1/4 tsp. black pepper
3/4 c. vegetable oil
3 eggs, well beaten
1 1/2 c. bread crumbs
1/4 tsp. basil leaves

Sauce:

1/2 green pepper, chopped
1 tsp. butter
1/4 tsp. oregano
1/2 can water
1/4 chopped onion
1 tsp. salt
1 (1 lb.) can tomato puree

Have ready:
3/4 c. Mozzarella cheese, sliced
1/2 c. sherry wine
1 lb. mushrooms

Dip cutlets in beaten eggs, then in mixture of crumbs, cheese and seasoning. Brown in hot oil; put in baking dish and cover with Mozzarella cheese slices, mushrooms, cooked and browned in butter, wine and sauce. Bake 45 minutes at 350°.

To make sauce: Brown green pepper, onion and seasonings in butter. Add tomato puree and water and simmer for 30 minutes.

Dee Codeluppi

VEAL "BIRDS"

8 veal cutlets, each about 1/4 inch thick (1 lb.)
Butter or margarine
1 small onion, minced
1 (4 oz.) can mushroom stems and pieces
3/4 c. fresh bread crumbs
1 Tbsp. chopped parsley
1/8 tsp. salt
1/8 tsp. pepper
Dash of crushed thyme leaves
Dash of basil
3 Tbsp. all-purpose flour
1 c. chicken broth
1 bay leaf

With meat mallet, pound veal cutlets lightly, turning once. Set aside. Prepare stuffing: In skillet, over medium heat, in 3 tablespoons butter or margarine, cook onion until tender, about 5 minutes. Drain mushrooms, reserving 1 ounce liquid. Into skillet, stir mushrooms and reserved liquid, bread crumbs, parsley, salt, pepper, thyme and basil. Spread 1 rounded tablespoonful stuffing mixture on each veal cutlet; roll up jelly roll fashion; secure with toothpicks or small skewers. Coat these "birds" with flour. In skillet over medium-high heat in 2 tablespoons butter or margarine, cook veal "birds" half at a time, until well browned on all sides, adding more butter or margarine if needed, and removing pieces as they brown. Return all meat to skillet. Add broth and bay leaf; heat to boiling. Reduce heat to low; cover and simmer 40 minutes or until meat is fork tender. Remove toothpicks and discard bay leaf. Spoon pan juices over meat.

Joanie Beck

SLOVENIAN VEAL AND RICE
(Razshiulta)

1 to 2 lb. cut up veal
1 onion, chopped fine
1 clove garlic, chopped fine
1/4 tsp. parsley
1/2 c. celery, chopped
2 chicken bouillon cubes
1/2 tsp. Gravy Master
Dash of poultry seasoning
Dash of sage
Dash of basil leaves, crushed in fingers
1 c. uncooked washed rice
Salt and pepper to taste

Saute in 1/4 cup oil, onion, garlic, parsley and celery. Brown cut up veal in saute mix. Add enough water to cover meat. Add your bouillon, Gravy Master and other seasonings. Cook over low heat for about an hour, until your meat is tender but not falling apart. Keep your saucepan covered unless you are stirring veal. Add your clean rice to meat mixture. Cook. Add water when necessary, because most will be absorbed by the rice.

Mary Zupanc, Pat Bindi

POULTRY

BREADED CHICKEN BREASTS

3 whole chicken breasts	3 eggs
2 Tbsp. salt	1/2 c. milk
1/4 c. flour	1 c. bread crumbs
Oil for frying	

Bone and skin chicken breasts while partially frozen. Slice or cut into bite size pieces. Dip each piece into batter made of eggs, salt, flour, milk and a dash of pepper. Dip into the bread crumbs and deep fry. Place on rack and bake at 350° for about 20 minutes. This recipe can be made ahead of time and frozen and reheated when needed. The skin and bones can also be cooked to be used as soup or gravy at another meal.

Frances Rendulic

HONEY BARBECUED CHICKEN

1 (8 oz.) can tomato sauce	1 tsp. salt
1/2 c. cooking oil	6 peppercorns
1/2 c. orange juice	1 clove garlic, minced
1/4 c. vinegar	2 whole chicken breasts, split
1 1/2 tsp. dried oregano, crushed	4 chicken legs and thighs
	Honey-Mustard Glaze

In large screw-top jar, combine all ingredients except chicken and Honey-Mustard Glaze. Cover and shake vigorously to blend. In shallow dish, pour tomato sauce mixture over chicken. Cover and marinate 2 hours at room temperature or overnight in refrigerator, turning occasionally. Drain, reserving marinade. Grill chicken over medium coals for 45-50 minutes, brushing with marinade and turning frequently. Just before serving, brush with Honey-Mustard Glaze. Makes 6 servings.

Honey-Mustard Glaze: In bowl, combine 1/4 cup honey and 1/2 teaspoon dry mustard; mix well

CRUMBLY CHICKEN

1 medium frying chicken, cut up
1 stick oleo, melted
1 c. bread crumbs
1/2 c. Parmesan cheese, grated
1 tsp. garlic salt
Salt and pepper to taste

Dip each piece of chicken into melted oleo. Mix together bread crumbs, grated cheese, garlic salt and salt and pepper. Roll the chicken after dipped in oleo into bread crumb mixture. Arrange in shallow baking dish; bake 1 hour or a little longer at 350°.

Ann Schepsic, Cassie Pekar

IMPERIAL CHICKEN

2 c. bread crumbs
3/4 c. grated Parmesan cheese
1/4 c. chopped parsley
2 tsp. salt
1/4 tsp. pepper
1 clove garlic
1/4 lb. margarine, melted
16 pieces chicken

Skin chicken pieces; dip in melted margarine and coat well with bread crumb mixture. Place in 9x13 inch baking dish. Do not overlap pieces. Dot with 4 tablespoons margarine. Bake at 350° for one hour or until brown. Do not turn.

Patti Tonarelli

NO PEEK CHICKEN

Butter a 9x13 inch glass dish. Spread 1 cup uncooked rice evenly in dish. Blend together 1 can cream of mushroom soup, 1 can cream of celery soup, 1 can water and pour over rice. Put chicken on top. Sprinkle with 1 package onion soup mix. Cover tightly with foil; bake for 1 hour and 15 minutes at 325°.

Jeri Drake

NO PEEK CHICKEN

1 can cream of mushroom soup
1 can cream of celery soup
1 can water
1 box Uncle Ben's long grain and wild rice
Dash of curry powder
6 to 8 pieces chicken
1/2 env. Lipton's onion soup mix

Combine water, soups, rice and curry powder. Pour into casserole. Place uncooked chicken on top. Cover with aluminum foil; bake at 350° for 2 1/2 hours. You are not supposed to peek, but I do towards the end to prevent unexpected disaster. This is an easy one dish meal. Serve with a salad.

Cynthia Victoria

CHICKEN PAPRIKAS

1 onion, chopped
1/4 c. shortening
2 Tbsp. salt
1 Tbsp. paprika
1 tsp. black pepper
4 to 5 lb. chicken, disjointed
1 1/2 c. water
1/2 pt. sour cream
1/2 pt. light cream (optional)

Brown onion in shortening; mix in seasonings. Add chicken and brown 10 minutes. Add water; cover and simmer slowly until tender. Remove chicken; add sour cream to drippings in pan and mix well. If more gravy is desired, add the light cream. Add dumplings; arrange chicken on top. Heat through and serve. Yield: 4 to 6 portions.

Dumplings Nokedli:

3 eggs, beaten
1/2 c. water
2 1/2 c. sifted flour (about)
2 tsp. salt

Blend ingredients together, adding more flour if necessary, to make stiff batter. Drop by teaspoonfuls into boiling salted water. Cook 10 minutes; rinse with cold water; drain.

Margaret Duda

CHICKEN AND PEPPERS

2 chickens, cut up
2 cloves garlic
2 onions, sliced
6 or 8 green peppers, quartered
Vegetable oil
Salt and pepper to taste

Brown chicken pieces (you may remove skin) along with garlic and onion in skillet, in vegetable oil. After browning, arrange the chicken, onions and garlic along with the quartered green peppers in a large covered casserole or baking dish. Add a little water; season to taste, cover and bake in a 300° oven for 2 hours.

Gertie Barton, Helen Petrus

SWEET AND SOUR CHICKEN

1 c. red Russian salad dressing
3/4 c. apricot preserves
1 pkg. onion soup mix
1/3 c. water
3-4 lb. chicken, cut up

Combine dressing, apricot preserves and onion soup mix; add enough water to make a spreading consistency. Arrange chicken pieces in pan; baste with mixture. Bake at 350° for 1 hour or until chicken is done.

Helen Estok

CHICKEN WHATCHAMACALLIT

Chicken legs or breast, without skin
Sliced carrots
Sliced green pepper
Whole mushrooms
Onion flakes, garlic powder, salt, pepper and paprika to taste
Dash of soy sauce

Add one, two or all of the following: Cauliflower, broccoli, green beans, potatoes, cabbage, celery, eggplant, asparagus.

Arrange everything in large baking pan with tight cover; let no steam escape. Add just a little water to cover bottom of pan. Season all ingredients and add soy sauce. Bake at 375° for 1 3/4 hours. (Soy sauce makes it.)

Emma Lancaster

CHICKEN LIVERS

1 lb. chicken livers
2 Tbsp. oleo or butter
1/2 c. chopped onions
1 clove minced garlic
1 c. sliced fresh mushrooms
1/2 c. water with 3 Tbsp. catsup, mixed well
1 Tbsp. parsley, chopped
1/2 tsp. salt
1/4 tsp. pepper

Rinse livers. Pat dry with paper towel. Cut livers in halves. Melt oleo or butter over moderate heat and add onions and saute until soft. Add livers and garlic and cook about 3 minutes, stirring frequently; add mushrooms and cook an additional 3 to 5 minutes until mushrooms are tender and livers are pink inside. Add water with catsup added, parsley, salt and pepper and cook 1 minute. Serve immediately. Serve over rice.

Kay Bruno

GROSTINE

3 onions, finely chopped
1 clove garlic, finely chopped
1/4 lb. butter
1/2 lb. chicken livers
1/4 lb. chicken gizzards
1 Tbsp capers
1 can anchovies (oil included)
1 sweet pickled pepper
3-4 Tbsp. tomato paste
1 hot pickled pepper

Saute onions and garlic in the butter for 5-10 minutes. Grind together the livers, gizzards, capers, anchovies and sweet pickled pepper along with the hot pickled pepper. Add the ground mixture to the onions and garlic and continue to saute for about 20 minutes. Add the tomato paste. Salt and pepper to taste; spread on toasted bread. May be served hot or cold. Mixture keeps in refrigerator for 3 or 4 days. Bread may be cut in shapes if grostine is served as an appetizer.

Jack Koschalk

FISH

TUNA STUFFED EGGS

12 hard cooked eggs
1 (6 1/2 to 7 oz.) can tuna, drained
1/2 c. minced celery
1/2 c. finely chopped almonds
2 Tbsp. minced green pepper
1 tsp. prepared mustard
1/4 tsp. salt
6 Tbsp. mayonnaise

Mash yolks and add all ingredients.

Barbara Pollak

SKILLET TUNA PATTIES

1 can Campbell's creamy chicken mushroom soup
2 (7 oz.) cans tuna, drained
1/2 c. corn meal
1 egg, slightly beaten
1/2 c. finely chopped onion
2 Tbsp. butter or oleo
3/4 c. milk

Mix thoroughly 1/2 cup soup, tuna, corn meal, egg and onion. Shape into 5 patties. In skillet, brown patties in butter; remove. Stir remaining soup and milk into drippings and add patties. Heat; stir occasionally. Garnish with chopped parsley, if desired. Makes 6 servings.

Nadia Lynch

FILLETS THERMIDOR

1/2 c. light cream
1 c. mayonnaise
1 (4 oz.) can canned mushrooms
1/4 c. dry sherry
1 1/2 lb. frozen fish fillets, thawed
Salt and pepper
1/3 c. soft bread crumbs
1/3 c. grated Parmesan cheese
2 Tbsp. soft butter or margarine
Paprika

Stir cream and mayonnaise together until smooth; add mushrooms and sherry and mix well. Spoon 1/2 the sauce into shallow oblong 2 quart baking dish sprayed with vegetable oil coating. Layer fish fillets on sauce; sprinkle with and cheese. Sprinkle over sauce. Dot with butter. Bake in 325° oven for about 35 minutes. Fish should flake easily when tested with a fork. Sprinkle with paprika for color before serving. Makes four servings.

Maureen Fiore

BATTER FRIED FISH

2-3 lb. fish fillets	1/2 tsp. pepper
Enough milk to soak	1/2 tsp. garlic salt
2 Tbsp. lemon juice	2 to 3 1/2 c. pancake mix
2 c. all-purpose flour	1 1/2 pt. cooking oil
1 tsp. sweet basil	1 qt. club soda

Cut fillets in halves. Soak in milk with lemon in covered container. Refrigerate 3-4 hours to remove fishy taste. Drain milk. Dip each piece in flour and coat lightly. Let them dry off on a cookie sheet. Do not let pieces touch each other. Heat oil to 425° in a heavy saucepan (2-3 inches deep). Combine spices with pancake flour; stir in enough club soda (about 2 cups) to make a thick batter. Dip floured pieces into batter. Do not overcoat. Drop 3 to 4 at a time into hot oil. Pieces will drop to bottom of pan and float to the top in 4-5 minutes. Remove to cookie sheet and keep warm in 250° oven till all are fried.

Rosemary Hako

SANDWICHES

HAM BARBECUE

1 lb. chipped ham	2 tsp. brown sugar
1/2 c. catsup	2 tsp. vinegar
1/2 c. water	1 small onion, chopped

Cook catsup, water, brown sugar, vinegar and onion together for 15 minutes; add meat and heat through.

Freda Rorke

SAVORY CRESCENT CHICKEN SQUARES

3 oz. Philadelphia cream cheese, softened
3 Tbsp. margarine, melted
2 c. cooked, cubed chicken or turkey or 2 (5 oz.) cans boned chicken, drained
1/4 tsp. salt
1/8 tsp. pepper
2 Tbsp. milk
1 Tbsp. chopped chives or onion
1 Tbsp. chopped pimento, if desired
1 (8 oz.) can Pillsbury refrigerated quick crescent rolls
3/4 c. seasoned croutons, crushed

Preheat oven to 350°. In medium bowl, blend cream cheese and 2 tablespoons margarine until smooth. Add the next six ingredients; mix well. Separate crescent dough into 4 rectangles; firmly press perforations to seal. Spoon 1/2 cup meat mixture into center of each rectangle. Pull 4 corners of dough to top center of chicken mixture. Twist firmly. Brush tops with reserved 1 tablespoon margarine. Sprinkle with crouton crumbs. Bake on ungreased cookie sheet 20 to 25 minutes until golden brown. Refrigerate any leftovers. Makes 4 sandwiches.

Jeanne Yakubic

QUICKIE HOT DOGS

Batter:

2 eggs
1 c. flour
1 tsp. salt
1/2 c. milk
1 tsp. baking powder
2 tsp. shortening

Put eggs in bowl and beat; add milk, flour, baking powder, salt and melted shortening. Beat well. Wrap wieners in the batter and deep fry. Pour boiling water over wieners and drain before dipping in batter and deep frying.

Pauline Kopanic

BARBECUED BEEF

1 large onion, chopped	1/4 c. Worcestershire sauce
2 cloves garlic or 1 tsp. garlic salt	2 tsp. dry mustard
1 bottle catsup	1/4 c. vinegar
1 empty catsup bottle of water plus 1/2 c.	1/2 tsp. Accent or liquid smoke
	2 Tbsp. brown sugar

Stir ingredients together. Pour over roast (sirloin tip or rump). Bring to boil. Simmer 3-5 hours with lid covered tightly.

Helen Trona

ITALIAN BEEF

5 lb. rump roast	1 tsp. oregano
Juices from beef	1 c. burgundy wine
1 large can plum tomatoes	Salt, pepper, garlic cloves (5)

Bake roast at 325° until rare. Return beef to butcher to have sliced thin. Save juices from beef.

Sauce: Cook remaining ingredients in saucepot. Let mixture come to boil, then simmer. Layer beef in Dutch oven alternately with sauce. Cook on stove 20 minutes, allowing juices to flavor and marinate beef. Refrigerate overnight for richer flavor. To serve, heat in oven and serve with hard rolls, onion buns, etc. This recipe is a time saver for parties, buffets, etc.

Cynthia Victoria

STRING BEEF

3 to 4 lb. roast (chuck, English)	32 oz. Hunt's tomato sauce
4 stalks celery, chopped to preference, reasonably thick	3 to 4 hot banana peppers, sliced (Vlasic preferred)
	1/2 c. bell pepper juice from jar of Vlasic peppers

Put everything in roaster pot. Cook 1 hour for each pound of meat. After cooking, take roast out of pan and string with fork. Put meat back in tomato sauce and cook for another hour. Bake roast string beef at 350°.

HOT SANDWICHES

16-20 hot dog buns
1 c. Velveeta cheese, diced
1 lb. chopped ham, chopped
3/4 c. diced onion
4 eggs, hard boiled and chopped
2 dill pickles, chopped
6 green olives, chopped
3/4 c. mayonnaise
1/4 c. chili sauce

Mix all ingredients. Fill buns. Wrap in foil and bake at 450° for 15 minutes.

Pat Bartholomew

HOT CRAB SANDWICH

1 1/4 lb. King crabmeat, cut into large pieces
1 1/4 c. mayonnaise
2 to 3 green onions, chopped
1/2 head lettuce, chopped
1 Tbsp. seasoned salt
1/2 Tbsp. lemon juice
12 tomato slices
6 English muffins, buttered and toasted
12 slices Mozzarella cheese

Preheat oven to 350°. Mix crab, mayonnaise, onion, lettuce, salt and lemon juice. Place tomato slice on each muffin half. Arrange crab salad on top of tomato, and top with slice of Mozzarella cheese. Transfer to baking pan and bake 15 minutes or until cheese is lightly browned. This recipe is nice for a luncheon with the ladies. Makes 6 servings, 2 open-face sandwiches per serving.

Cynthia Victoria

HOT SANDWICH

1 lb. loose hot sausage, browned
1/2 lb. ground beef, browned
1 small jar Ragu sauce
1/4 c. Parmesan cheese
American cheese slices

Brown hot sausage; pour off grease. Add ground beef and brown. Add Ragu sauce. Place mixture on sandwich buns; top each with slice of American cheese. Put under broiler till cheese melts.

Barbara Pollak

HOT SAUSAGE

- 1 can tomato paste
- 1 can tomato sauce
- 1 tsp. oregano
- 2 bay leaves
- 1 large onion, thinly sliced
- 1 green pepper, sliced (optional)
- Salt and pepper to taste
- 1-2 lb. hot sausage

Brown hot sausage; add all other ingredients and simmer until sausage is thoroughly cooked (1 1/2 to 2 hours).

Catherine Glad

ITALIAN SAUSAGE AND PEPPER SANDWICH

- 1 lb. Italian sweet sausages, each piece cut in half lengthwise
- 2 large green peppers, seeded, cut into strips
- 1 medium sized onion, peeled and cut into rings
- 1 medium sized tomato, chopped
- 1/4 c. chopped fresh parsley
- 1/4 tsp. minced, peeled garlic
- 1/2 tsp. salt
- Semi-hard rolls or Italian bread

Put sausages, cut sides down, in a medium sized skillet. Cook 10-12 minutes over moderately high heat, turning once or twice, to brown each side. Remove from skillet and cover to keep warm. Discard all but 1 tablespoon of fat from skillet. Add peppers, onion, tomato, parsley, garlic and salt and cook, tossing continuously, until peppers and onion are crisp-tender. Return sausage to skillet and toss 1 minute to heat through. Cut rolls in halves and fill with sausage mixture.

Nadia Lynch

BROILED REUBEN SANDWICH

- 2 large slices rye bread
- Butter
- 2 very thin slices corned beef
- 2 Tbsp. sauerkraut, drained well
- 1 Tbsp. Thousand Island dressing
- 1 slice Swiss cheese

Butter both sides of the bread. Top one slice with corned beef, then sauerkraut, then dressing and finally cheese. Put other bread slice atop. Broil or grill on each side until cheese is melted and sandwich is hot through. Serve hot. To serve open faced: Butter only one side and place cheese on the buttered surface and top with the beef, sauerkraut and dressing. Broil for a few minutes. A 16 ounce can of sauerkraut makes at least 12-14 sandwiches.

Dolores Ridgeway

REUBEN ROLL

1 1/2 lb. ground beef
1 1/2 c. caraway rye bread crumbs
1 egg
1/2 c. chopped onion
1/4 c. sweet pickle relish
1/4 c. creamy Russian dressing
1 Tbsp. Worcestershire sauce
1 1/2 tsp. salt
1/4 tsp. pepper
1 (14 oz.) can sauerkraut, drained
1 1/2 c. grated Swiss cheese

Preheat oven to 350°. In a large bowl, combine meat, bread crumbs, egg, onion and seasoning. Work mixture with hands until blended. On a sheet of waxed paper shape mixture into a 6x14 inch rectangle. Sprinkle with chopped sauerkraut and grated cheese, leaving a 1 inch border around all edges. Starting with the narrow end, carefully roll the mixture jelly roll fashion, using waxed paper as a guide. Place in a shallow baking dish and bake at 350° for 45 minutes. Serves 6.

Mary Ellen Adams

SLOPPY JOES

1 Tbsp. shortening
1 lb. ground beef
1 large onion, finely chopped
1/2 green pepper, finely chopped
1 c. celery, finely chopped
1/2 c. water
1/2 c. ketchup
1 tsp. salt
1 tsp. pepper
1/2 tsp. chili powder
1/2 tsp. dry mustard
1 tsp. Worcestershire sauce (optional)

Brown ground beef; add onion, pepper, celery and water. Cook for 5 minutes and add ketchup, salt, pepper, chili powder, mustard and cover and cook over low heat for one hour.

TUNAWICHES

1 c. cubed Cheddar cheese
3 hard boiled eggs
2 Tbsp. green pepper
3 Tbsp. onion
2 Tbsp. green olives
1 can tuna
2 Tbsp. sweet pickle
1/2 c. mayonnaise

Put mixture in buns; wrap in foil and place in 250° oven for 20 minutes.

Evelyn Sedlak

CASSEROLES

QUICHE LORRAINE

4 eggs
1 1/2 c. milk
1/2 lb. bacon slices, crisp cooked
1 c. Swiss or Gruyere cheese, shredded
1 (9 inch) unbaked pie shell
1/4 tsp. nutmeg
Dash of pepper
1/4 tsp. hot pepper sauce (optional)

Preheat oven to 400°. In large bowl beat 4 eggs slightly; beat in milk. Crumble bacon and sprinkle over bottom of pie shell. Then sprinkle the cheese evenly over bacon. Pour in egg mixture. Sprinkle the nutmeg, pepper and pepper sauce (optional) over the mixture and stir around with a knife. Place in oven and reduce heat to 375°. Bake for 35 to 40 minutes or until puffed and golden and a small knife, when inserted in center, comes out clean. Let pie cool in pan on wire rack 15 minutes, then cut into wedges and serve. Serves 6 to 8.

Carole Carcella

IMPOSSIBLE QUICHE

12 slices bacon (about 1/2 lb), crisp fried and crumbled
1 c. shredded Swiss or Provolone cheese (about 4 oz.)
1/2 c. Bisquick baking mix
2 c. milk
4 eggs
1/4 tsp. salt
1/4 tsp. pepper
1/2 c. chopped onion

Heat oven to 350°. Lightly grease 9 or 10 inch pie plate. Place remaining ingredients in a bowl and beat well. Pour over mixture in pie plate. Bake golden brown and knife inserted in center comes out clean, about 50 to 55 minutes. Let stand 5 minutes before cutting. Serves approximately 6.

Ange Serinko

QUICHE - LORRAINE SQUARES

Pie crust for double crust pie	6 eggs
1 egg white, slightly beaten	4 c. light cream
1 lb. sliced bacon	1 1/2 tsp. salt
3 c. grated Swiss cheese (3/4 lb.)	1/4 tsp. nutmeg
	1/4 tsp. pepper

1. Roll pastry to 18x15 inch rectangle. Place on 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Brush with egg white. Refrigerate. 2. Preheat oven to 375°. 3. Fry bacon until crisp. Drain well and crumble. Sprinkle over pie shell. Sprinkle cheese over bacon. 4. In large bowl, with wire whisk, beat eggs with cream, salt, nutmeg and pepper. Pour into prepared shell. 5. Bake 35-40 minutes or until golden brown and center is firm. 6. Cool 10 minutes on rack. Cut quiche in squares, about 1 1/2 inches.

Makes 54 squares. To freeze: Cool completely. Remove from pan. Arrange on foil lined cookie sheet. Freezer wrap. Freeze. To serve: Preheat oven to 400°. Unwrap. Bake on cookie sheet still frozen until heated through, about 10-12 minutes. Serve at once.

Fran Koschalk

RECEIPT FOR A LAUNDRY

1. Build a fire in backyard to heet kettle of rain water. 2. Set tubs so smoke won't blow in eyes if wind is pert. 3. Shave one hole cake of soap in bilin water. 4. Sort things, make 3 piles, 1 pile white, 1 pile cullored, 1 pile work britches and rags. 5. Stur flour in cold water to smooth then thin down with bilin water. 6. Rub dirty spots on board, scrub hard, then bile. Rub cullord, but don't bile. Just rench and starch. 7. Take white things out of kettle with broom stick handle then rench blew and starch. 8. Spread tee towels on grass. 9. Hang old rags on fence.

hot soapy water. 12. Turn tubs upside down. 13. Go put on cleen dress -- smooth hair with side combs - brew cup of tea. 14. Set and rest and rock a speel and count blessings.

APPLE BEAN BAKE

2 (1 lb.) cans beans
1 lb. wieners (cut 4 wieners and put into the beans-put remaining on top)
1 c. cubed apples (1/4 inch cubes)
2 Tbsp. chopped onions
1/4 c. ketchup
1/2 c. brown sugar

In 1 1/2 quart casserole, combine all ingredients. Bake at 350° for 30 minutes. Yield: 4 to 6 servings.

LaVerne Seidling

3 BEAN BAKED BEANS

4 slices bacon, cut in 1/2 inch pieces
1 lb. lean ground beef
1 large chopped onion
1/2 c. brown sugar
1/2 c. ketchup
1 tsp. salt
1 Tbsp. dry mustard
1 can butter beans, drained
1 can kidney beans, drained
1 can baked beans (don't drain)

Fry bacon till crisp. Remove bacon and brown beef and onion. Add remaining ingredients and mix with fork. Bake at 300° for 1 1/2 hours in covered casserole or put in crock pot on high for 1 hour and low for 2-3 hours.

Linda Ferrier, Mary Kovscek

JAMAICA RICE AND PEAS

1 (1 lb.) bag red kidney beans (dried)
1 coconut
1 tsp. thyme
1 crushed clove garlic
2 or more chopped green onion
Dash of salt and pepper
1 lb. rice

Cook beans until well done; add coconut milk by adding water to one grated coconut; strain through a sieve or add one packet of coconut cream to kidney beans to make 1 1/4 quarts liquid. Add thyme, garlic, onions, salt and pepper.

1 inch above rice. Bring to boil. Cover and turn to low heat, until liquid disappears and rice is cooked.

Emma Lancaster

BEANS, KRAUT AND WIENERS OR KIELBASI

1 lb. wieners or kielbasi
1 (1 lb. 15 oz.) can pork and beans
1/4 c. chili sauce or catsup
2 c. (1 lb. can) drained sauerkraut
1 tsp. caraway seed

Layer in large bowl beans, hot dogs, kraut and top with more hot dogs. Cover and cook until heated through. This is a microwave oven recipe, but can also be done in regular oven at moderate temperature. When using kielbasi, precook before adding to dish.

Rosemary Jenkins

BEEF BURGER BARBECUE

1 pkg. active dry yeast, or 1 cake
1/4 c. warm water
1 can condensed onion soup
2 Tbsp. granulated sugar
2 Tbsp. shortening, melted
1/2 tsp. salt
1 egg, unbeaten
2 to 2 1/4 c. all-purpose flour

In mixing bowl, soften yeast in warm water. Strain 1/2 cup liquid from onion soup; add to yeast mixture along with the sugar, melted shortening, salt and egg. Gradually add flour to form a soft dough. Cover and let rise in warm place until light and doubled in bulk, about 45 to 60 minutes.

Hamburger Filling:

2 lb. ground beef
5 frankfurters, cut into 1/4 inch diagonal slices
1 can condensed onion soup and reserved soup from above
1 c. ketchup
1/2 c. water
1 tsp. prepared mustard
1/4 tsp. pepper
1/4 tsp. chili powder

Brown beef in large skillet; drain off excess fat. Add frankfurters, onion soup, ketchup, water, mustard, pepper into 12x8 inch baking dish. Stir down dough and drop by tablespoonfuls onto meat mixture. Sprinkle with celery seed. Let rise in a warm place until light, about 15 minutes. Bake at 375° for 15 to 20 minutes until deep golden brown.

Frances Zablotney

BEEF AND GREEN BEANS

1/2 lb. beef, cut in strips
2 Tbsp. oil
1 medium onion, chopped
1 c. green beans (fresh or frozen)
1 green pepper, sliced
1 c. celery, chopped
4 tsp. cornstarch
1/2 Tbsp. soy sauce
3/4 c. liquid (juice from mushrooms and water)
Salt and pepper
1 (4 oz.) can mushrooms

Brown meat in oil in large skillet; add next 4 ingredients and cook 3 to 5 minutes. (Vegetables are to be crisp.) Combine cornstarch, soy sauce, liquid and seasonings and stir. Add mushrooms; cook until liquid is clear and shiny. Serve with rice or mashed potatoes. Makes 4 servings.

Emma Lancaster

BEEF AND MACARONI CASSEROLE

2 lb. ground beef
1 (8 oz.) can tomato sauce
2 c. water
1 pkg. dried onion soup
2 c. macaroni, uncooked
Mozzarella cheese

Cover; simmer for about 15 minutes. Add cooked macaroni. Sprinkle with shredded Mozzarella cheese. Put in oven to melt cheese.

Yvonne Urban

BEEF AND VEGETABLE CASSEROLE

1 1/2 lb. round steak, cut in cubes
Olive oil
Butter
1 onion, chopped
1 clove garlic, minced
4 potatoes, cubed
1 large can tomatoes
1 pkg. frozen corn, prepared according to pkg.
1/2 tsp. basil

Saute steak in a small amount of olive oil and butter. Put into a casserole with onion and garlic. Add potatoes, tomatoes and corn. Season with basil, salt and pepper. Bake at 350° for about 45 minutes or until meat is tender. Thicken sauce slightly with cornstarch.

Helen Trona

HOPUKI CASSEROLE

1 lb. ground meat
1 large onion
Parsley
Salt and pepper to taste
1 c. rice, parboiled
1 small can sauerkraut
1 can tomato soup
1 c. water

Saute onion and minced parsley in 1 1/2 tablespoons bacon grease. Mix the meat, sauteed onions, rice, salt and pepper to taste. Cover the bottom of baking dish with sauerkraut. If sauerkraut seems salty, rinse with water and drain. Place the meat mixture on the sauerkraut. Cover with tomato soup and water. Bake at 375° for about 1 1/2 or 2 hours. When serving, stir the mixture and use an ice cream scoop.

Mary Kizman

HUNGRY BOYS' CASSEROLE

1 1/2 lb. ground beef
1 c. sliced celery
1/2 c. chopped onion
1/2 c. chopped green pepper
1 clove garlic, minced
1 (6 oz.) can tomato paste
3/4 c. water
1 tsp. salt
1 tsp. paprika
2 (1 lb.) cans pork and beans, undrained

Saute ground beef, celery, onion, green pepper and garlic until vegetables are tender; drain off fat. Add tomato paste, water, salt and paprika. Mix well. Reserve one cup of this mixture for biscuits. Add pork and beans; simmer while preparing biscuits.

Biscuits:

1 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
4 drops yellow food coloring (optional)
1/2 c. sliced pimiento-stuffed

Sift dry ingredients into mixing bowl; cut in butter until particles are fine. Add milk and food coloring; stir until dough clings together. Knead on floured surface 12 times. Roll out to a 12x9 inch rectangle. Combine reserved meat mixture with olives and almonds. Spread over dough. Roll up, starting with 12 inch side; seal edge. Cut into 1 inch pieces. Turn meat mixture into 12x8 or 13x9 inch baking dish or an 11 inch round casserole. Top with biscuits. Bake at 425° for 25-30 minutes until golden brown.

Frances Zablotney

MOSTACCIOLI

1/2 c. chopped green pepper
1/2 c. chopped onion
1/2 lb. ground beef
1 lb. canned tomatoes
1 (6 oz.) can tomato paste
1/2 lb. mostaccioli noodles
1/2 lb. Velveeta cheese
Bay leaf
1/2 c. water
1/2 tsp. salt
1/4 tsp. pepper

Saute pepper and onion in oil; add meat and cook till brown. Drain grease. Stir in tomatoes, tomato paste, water, salt, pepper and bay leaf. Let simmer. Cook noodles. Cut cheese in slices. In casserole, arrange alternating a layer of noodles, meat mixture and cheese, ending with meat mixture on top. Sprinkle with shredded Parmesan cheese. Bake at 350° for 30 minutes.

Mary Kovscek

DEEP DISH BISCUIT PIZZA

1 1/2 lb. ground beef
1/2 c. onion, chopped
1 (6 oz.) can tomato paste
2 Tbsp. grated Parmesan cheese
1 to 1 1/2 tsp. oregano
1 1/2 tsp. salt
1/2 tsp. pepper
1 (8 oz.) can buttermilk or country style biscuits
1 (2 oz.) can mushrooms, drained
1 tomato, sliced
1 c. Mozzarella cheese, shredded

Preheat oven to 350°. Grease 9 inch pie plate. Brown ground beef and onions; drain. Stir in tomato paste, 1 tablespoon Parmesan cheese, oregano, salt and pepper. Simmer while preparing biscuits. Separate biscuit dough into crust. Spoon hot meat mixture into crust. Place mushrooms over meat. Arrange tomato slices over pie. Sprinkle with Parmesan cheese and Mozzarella cheese. Bake 20 to 25 minutes. Cool 5 minutes before serving. Makes 5 to 6 servings.

Pat Bartholomew

SPANISH NOODLES

1 lb. ground beef
1 small onion, chopped
1/8 tsp. pepper
2 1/2 tsp. salt
1 1/2 tsp. sugar
1/2 c. mushrooms
3 1/2 c. tomatoes (1 can)
2 c. uncooked medium noodles
4 Tbsp. chopped green pepper

Brown ground beef, onion, salt and pepper in skillet. Add the remaining ingredients. Cover and simmer 45 minutes.

Helen Shank

ZESTY BEEF - SPINACH CASSEROLE

1 (10 oz.) pkg. chopped frozen spinach, cooked 5 minutes
1 lb. ground round
1 medium onion, chopped
2 cloves garlic, minced
1 (8 oz.) can tomato sauce
1 (4 oz.) can sliced mushrooms
1 Tbsp. parsley flakes
3/4 tsp. salt
1/4 tsp. pepper
1 tsp. basil
1/2 c. bread crumbs
1 c. Ricotta cheese
2 to 4 oz. Parmesan cheese
2 eggs
1/4 tsp. nutmeg
3/4 tsp. salt
1/4 tsp. pepper
Mozzarella cheese

Brown beef, onion and garlic; add tomato sauce, mushrooms, parsley, salt, pepper, basil. Mix cooked spinach, bread crumbs, Ricotta cheese, Parmesan cheese, eggs, nutmeg, salt and pepper together and spread in 9x13x2 inch pan. Top cheese layer with meat mixture and top with 4 ounces shredded or Mozzarella cheese slices. Bake at 350° for 20-30 minutes until bubbly.

Fran Koschalk

CHICKEN CASSEROLE

2 c. chopped, cooked chicken
2 eggs
2 c. bread crumbs
2 c. cooked rice
1/2 c. diced celery
2 Tbsp. chopped onion
1/2 c. butter

Combine all ingredients except butter and bread crumbs and put rest of ingredients into buttered pan. Top with buttered bread crumbs. Bake 1 hour at 350°. Cut into squares and pour 1 can cream of chicken soup over mixture (heat chicken soup). Do not add water or milk.

Vi Penak

CHICKEN CASSEROLE

2 c. diced, cooked chicken
1 c. celery, diced, sauteed
1 c. cooked Minute Rice
1 can cream of chicken soup
1 Tbsp. lemon juice
1 Tbsp. chopped onion
3/4 c. Hellmann's mayonnaise
1 c. potato chips, crushed

Grease 8x8 inch baking dish. Combine all ingredients (except potato chips) and sprinkle potato chips on top and bake uncovered for 1 hour at 300°. Double recipe fits 9x13 inch pan.

Margaret Matava

CHICKEN CASSEROLE

4 c. chicken (4 breasts), chopped
2 c. soft bread, crumbled
4 eggs, slightly beaten
2 c. milk
1 tsp. paprika
2 tsp. Worcestershire sauce
Salt and pepper to taste
1/2 c. celery, chopped
1/2 c. onions, chopped
1 (8 oz.) pkg. stuffing mix (herb flavored)
1 c. melted butter
1 c. hot water

Mix chicken, bread, eggs, milk, paprika, Worcestershire sauce and salt and pepper. Saute celery and onions in margarine. Combine this with the chicken mixture. Pour into a 9x12 inch pan. Combine stuffing mix with the melted butter and water. Spread this over the chicken mixture and bake uncovered at 325° for 45 minutes.

CHICKEN RICE CASSEROLE

1 box Minute brown and white rice with flavor packet
1/2 c. chopped onion
3/4 c. chopped celery
3 Tbsp. butter
1 1/2 to 2 c. chicken broth
Bits of cooked chicken

Cook rice according to directions on box. Saute onion and celery in butter until soft. Mix prepared rice and onion mixture together. Put in casserole. Add chicken broth and cooked chicken. Mix well. Bake in 350° oven for 20 to 30 minutes.

Theresa Marin

DELICIOUS CHICKEN 'N RICE

5 to 6 pieces chicken (breast halves are best)
Salt, pepper, dried basil and garlic powder
1 c. raw rice
1 can cream of mushroom soup (undiluted)
3 cans water
1 pkg. dried onion soup mix
Several pieces and leaves of celery (optional)

Rinse and pat dry chicken. Season as desired. Lightly grease a 13x9 inch glass baking dish. Pour 1 cup rice in dish; add the onion soup mix. Place celery on top, if desired. Place chicken pieces (skin side up) on top; cover with 1 can of mushroom soup; add 3 cans of water. Casserole will be quite full. Place in 325° oven for about 1 1/2 hours, uncovered. If chicken gets too brown, cover lightly with aluminum foil for about 1/2 hour. Rice will absorb all liquid when done. Serves 4 to 5. Quick and easy casserole.

Jo Rago

ALMOND TURKEY BAKE

1 c. Cheddar cheese, shredded
1 Tbsp. flour
1 c. toasted almonds
3 c. turkey
1 1/2 c. celery
1 Tbsp. lemon juice
1 c. mayonnaise
1/2 tsp. poultry seasoning
1/2 tsp. salt
1/8 tsp. pepper
Pastry for 2-crust pie

Combine cheese and flour; measure out 3/4 cup and set

1/2 cup almonds and the remaining ingredients. Roll out pastry to fit into 9x12 inch baking dish. Fill with turkey mixture; top with remaining cheese and almonds. Bake at 400° for 30 to 35 minutes. This recipe can also be used with chicken.

Gerry Stump

TRINITY LUTHERAN GOODIE

- 1 (7 oz.) pkg. elbow macaroni, uncooked
- 2 c. milk (can use 1/2 milk and 1/2 broth)
- 1 c. cream of mushroom soup
- 1 small can or jar pimento bits (optional)
- 1 small can mushroom bits
- 2 c. diced, cooked chicken (or turkey)
- 1 small onion, cut fine
- 1/2 lb. Cheddar cheese, grated (optional)

Mix all above; put in greased 9x13 inch pan. Cover; refrigerate overnight. Top with bread crumbs. Bake uncovered for 1 hour at 350°.

Freda Rorke

CREAMY SALMON NOODLE CASSEROLE

- 1 can salmon
- 6 oz. fine noodles, cooked and drained
- 2 diced hard cooked eggs
- 1 c. mayonnaise
- 1 c. cream style cottage cheese
- 1/4 c. minced green onion
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 2 Tbsp. chopped parsley
- 1/4 tsp. dried tarragon
- 2 Tbsp. grated Parmesan cheese

Drain and flake salmon, reserving liquid. Combine salmon, reserved liquid, noodles, eggs, mayonnaise, cottage cheese, onion and seasonings. Place in buttered casserole. Combine crumbs and grated Parmesan cheese; sprinkle over top. Bake at 350° for 25-30 minutes. Makes 6 servings.

Nadia Lynch

TUNA CASSEROLE

2 (6 1/2 oz.) cans tuna
2 env. George Washington golden seasoning and broth mix
3 Tbsp. oleo
3 Tbsp. minced celery
3 Tbsp. minced onion
2 Tbsp. minced green pepper
3/4 c. milk
1 1/2 c. bread crumbs
2 eggs
2 Tbsp. grated American cheese

Preheat oven to 325°. Drain tuna and flake with a fork. Sprinkle tuna with George Washington mix. Melt butter. Saute celery, onion and green pepper. Scald milk and pour over bread crumbs; let stand 5 minutes. Beat eggs well. Add with bread and vegetables to tuna; mix well. Put in shallow baking dish. Top with grated cheese. Set dish in pan of hot water and bake 1 hour.

LaVerne Seidling

TUNA CASSEROLE

1 can tuna
1 can drained peas
Potato chips
1/2 c. celery, diced
Onions, minced
1 can cream of mushroom soup

Using individual dishes: Line the baking dish with potato chips. Mix tuna, peas, celery, onions and mushroom soup together. Spoon into the baking dishes over the chips and bake. Bake at 350° for 45 minutes or when heated through.

Mary Kizman

TUNA NOODLE BAKE

2 c. noodles (medium size)
1 can tuna fish
1 can condensed cream of chicken or mushroom soup
2 tsp. onion, chopped
1/3 c. milk
1/2 c. cracker crumbs
2 Tbsp. margarine

Preheat oven to 400°. Cook noodles as directed on package. Drain tuna. Blend soup with onion and milk. Heat till soup steams. (Do not let it boil.) Layer in casserole dish 1/3 noodles. Sprinkle 1/2 tuna, then 1/2 sauce. Repeat process, ending with remaining noodles. Pour remaining sauce over mixture. Sprinkle crumbs on top and dot with oleo. Bake uncovered for 20 minutes.

Heidi Drake

TUNA AND SHELLS

1 lb. box small shells or bows
1 stick oleo
Salt and pepper to taste
2 small cans tuna
3 slices bread, dried, cubed

Cook shells or bows until done according to package directions. Meanwhile, melt the oleo and add bread cubes and saute until well toasted. Add tuna and drain the shells and toss with the tuna mixture. Season to taste. Serves 6.

Frances Rendulic

TUNA SUPREME

2 small cans tuna
1 Tbsp. margarine
1 c. milk
2 eggs (hard boiled), diced
1 Tbsp. flour
Salt and pepper to taste

Melt margarine, salt and pepper; add flour until a little golden. Add milk and cook to form a medium sauce. Add tuna and diced eggs. Set aside until you make the dough.

2 c. flour
1/2 tsp. salt
7/8 c. milk
3 Tbsp. baking powder
1/3 c. shortening

Mix dry ingredients together, blending well. Cut shortening in and make a well and pour milk into the well. Work lightly with a fork. Knead a few times on lightly floured board. Divide dough in half. Out of paper, cut the shape of a fish the size to fit on a cookie sheet. Use this pattern to cut two fish, one out of each half of the dough. After it has been rolled out, put one shape of fish on cookie sheet. Put the filling on to within one half inch of the edges. Cover with remaining fish shape. Make markings on top dough to resemble a fish, leaving vents in the design for the steam to escape. Bake at 400° for 15 minutes or until lightly browned. May be served with additional white sauce.

SAUSAGE CACCIATORE

1 lb. Italian sausage, cut up into serving size
2 or 3 sliced green peppers
1 lb. sliced fresh mushrooms
2 c. strained Italian tomatoes
1/4 tsp. oregano
1/4 tsp. basil
1 clove garlic, chopped
1/2 c. white wine (optional)
2 Tbsp. oil

Add oil to skillet and brown sausage. Remove from skillet and add peppers and mushrooms to drippings. Saute lightly until browned. Add tomatoes, garlic and salt to taste. Add herbs and wine. Return sausage to skillet and let simmer slowly for about 45 minutes.

Jo Rago

SAVORY SAUSAGE RICE

2 lb. bulk sausage
1 c. finely chopped green pepper
3/4 c. chopped onion
2 1/2 c. coarsely chopped celery
2 pkg. Lipton chicken noodle soup mix
4 1/2 c. boiling water
1 c. uncooked rice
1/2 tsp. salt
1/4 c. melted oleo

Brown sausage; pour off excess fat. Add green pepper, onion and 1 cup celery and saute. Combine soup mix and boiling water in pan. Stir in rice; cover and simmer 20 minutes. Add sausage mixture and salt. Stir well and pour into 9x13 inch greased baking dish. Sprinkle remaining celery over top and drizzle with melted oleo. Bake at 375° for 20 minutes. Makes 10 servings.

Nadia Lynch

EASY ZUCCHINI SAUSAGE BAKE

1/2 lb. Italian sausage
1/2 c. chopped onion
3 zucchini, cut into 1/2 inch slices
1 can tomato sauce and add 1/4 tsp. basil and 1/8 tsp. oregano
3 c. hot cooked rice
1 tsp. seasoned salt
1/2 c. shredded Mozzarella cheese
1/4 c. grated Parmesan cheese

Remove sausage from casing. Cook with onion in skillet until sausage loses redness. Remove and drain on paper towel. Saute zucchini in skillet drippings until transparent. Cover and cook 5 minutes. Combine half of tomato sauce with herbs, rice and sausage mixture. Place into square baking dish and add salt to taste. Arrange slice of zucchini over top. Sprinkle with the Mozzarella cheese and Parmesan cheese. Spoon remaining sauce over top; bake at 350° for 20 minutes.

Dee Codeluppi

DAD'S STUFFING

- 1 loaf bread, dried and cut into 1 inch cubes
- 2 medium onions, chopped
- 3 stalks celery, chopped
- 5 slices bacon, cut in small pieces
- 1 lb. hamburger
- 2 eggs
- 2 c. milk

Brown bacon; add onions and celery and saute. Add hamburger and brown. Place bread cubes in a large bowl. Salt and pepper to taste. Add meat mixture. Combine. Add beaten eggs and milk to bread cubes; combine. Place in a greased casserole dish; bake 45 minutes at 350°.

Catherine Glad

CABBAGE ROLLS

- 1 large head cabbage
- 1 lb. ground sausage
- 2 lb. ground beef
- 3/4 c. rice
- 1 medium onion
- 1 egg
- 1 Tbsp. salt
- 1/2 tsp. pepper

Trim cabbage and remove core. Put head in boiling water and boil for about 5 minutes or until leaves are limp. Remove from water and separate leaves. Thoroughly mix the above ingredients. Take a cabbage leaf and into it put about 1 tablespoon meat mixture and roll up. Put half of a medium sized can of sauerkraut (drained) into bottom of large saucepan. Add layers of cabbage rolls and top with remaining half of sauerkraut. Pour 1 can tomato soup, 1 cup tomato juice and sufficient water to cover over top. Cook 1 1/2 to 2 hours.

Frances Stawovy

MOCK CABBAGE ROLLS

2 c. coarsely chopped cabbage
1 lb. ground meat
1/2 tsp. onion salt
1/4 tsp. pepper
1/2 tsp. salt
1/2 c. Minute Rice
1 small onion, chopped
Tomato juice

Arrange a layer of cabbage in a 1 1/2 quart casserole, then add a layer of ground meat. Sprinkle half the rice over the meat and add seasonings. Repeat layers until all is used and end with cabbage layer on top. Pour tomato juice over layers until covered. Bake at 350° for 1 hour.

Theresa Kosmo

AMERICAN CHOP SUEY

2 lb. ground beef
4 c. (17 oz.) Progresso tomatoes
2 cans tomato paste
4 c. macaroni, cooked
1/2 c. chopped onion
1 1/2 tsp. sugar
Salt, pepper, garlic salt, oregano and grated cheese (to taste)

After browning meat and onion, add spices and tomtoes. Add sugar and stir. Let simmer 1/2 hour. Add tomato paste and stir thoroughly. Let simmer another 1/2 hour. Cook macaroni and drain; add meat mixture to macaroni and serve hot.

Yvonne Urban

CHOP SUEY AMERICAN STYLE

1/2 c. shortening
1 lb. veal, cut in 1 inch cubes
1 lb. pork, cut in 1 inch cubes
1 c. chopped onions
3 c. chopped celery
2 tsp. salt
4 tsp. soy sauce
1 tsp. pepper
2 (No. 2) cans bean sprouts
2 (4 oz.) cans mushroom stems and pieces, undrained
5 Tbsp. cornstarch
2 tsp. sugar

Melt shortening in hot skillet; add veal and pork cubes and sear, but do not brown. Add the onions and fry for 5 minutes. Place the meat and onions in large kettle. Add celery, salt and pepper and 1 cup hot water. Drain bean sprouts and add 1 cup liquid (reserve bean sprouts and rest of liquid). Cover and cook 15 minutes. Add bean sprouts and mushrooms and their liquid. Mix thoroughly and heat to boiling. Make a thickening of cornstarch, sugar, soy sauce and 1 cup of remaining liquid from bean sprouts (or add enough water to make 1 cup). Stir into meat mixture; cook over low heat covered for 25 minutes, stirring occasionally. Serve with noodles or rice. Serves 10.

Loretta Ferno

MODERN LASAGNA

1 1/2 lb. ground chuck	1/2 tsp. pepper
3 Tbsp. cooking oil	1 Tbsp. dried parsley
1 large onion, chopped	1 tsp. oregano
1 clove garlic, chopped	1 (1 lb.) pkg. lasagna noodles
1 (15 oz.) can tomato sauce	1 lb. Mozzarella cheese, sliced
1 small can tomato paste	1 can mushrooms
2 c. hot water	1/4 c. Parmesan cheese
1 1/2 tsp. salt	

Brown ground chuck in 2 tablespoons cooking oil; add onions and garlic. Cook until meat is done. Add tomato sauce, tomato paste and hot water; simmer. Add salt, pepper, parsley and oregano. Boil noodles in 4 quarts water; add remaining oil to prevent sticking. Cook for 15 minutes. Cover bottom of 8x13 inch baking dish with 1/2 cup meat sauce and layer of noodles. Alternate layers of meat sauce, noodles and Mozzarella cheese, ending with meat sauce. Add mushrooms and sprinkle with Parmesan cheese; bake in 350° oven for 30 minutes. Let set 15 minutes before serving. Cut into squares. Yield: 12 servings.

Jeanne Yakubic

RAVIOLI

Dough:

1 1/2 c. flour	1/2 tsp. salt
1 egg	1 Tbsp. soft butter or margarine
1/4 c. water (lukewarm)	

Mix flour and salt into bowl and make a well in the cendough with a fork. Knead dough 2 or 3 minutes until smooth. Divide in half; cover on a floured board and let rest about 15 minutes. Make filling.

- 1 c. leftover cooked and ground meat, such as ham, beef or poultry
- 1/2 c. bread crumbs
- 1/4 clove garlic, minced
- 1/4 c. minced onion
- 1 Tbsp. chopped parsley
- 1 egg
- 1/2 tsp. salt
- Dash of pepper

Mix all ingredients together. Roll dough out and cut into 3 inch squares. Put 1 teaspoon filling in half of each square. Cover the other half of dough over the filling and seal edges with a fork. Cook slowly in boiling, salted water. Remove with a slotted spoon. Serve with either melted seasoned butter or your favorite tomato sauce.

Frances Rendulic

INSIDE-OUT RAVIOLI

- 1 lb. ground meat
- 1 onion
- 1 clove garlic
- 1 qt. Ragu sauce
- Salt, pepper to taste
- 3 c. sea shells, uncooked
- 1 (16 oz.) can spinach
- 1/2 c. Parmesan cheese
- 1/2 c. Cheddar cheese, shredded
- 1/2 c. bread crumbs
- 2 eggs
- 1/2 c. vegetable oil

Brown ground meat, onion, garlic, salt and pepper. Add sauce and simmer. Meanwhile, cook and drain shells. Add remaining ingredients, except meat and sauce mixture. Mix well. Put in 9x13 inch oblong pan. Pour sauce over top and make sure sauce goes to bottom of pan. Bake at 350° for 30 minutes.

Marilyn Swantek

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Berries may also be frozen whole by placing on a cookie sheet in the freezer. When frozen, store in plastic bags. These will be quite watery when removed from freezer so should be used in sauces, etc. Do not completely defrost before use.

DEEP DISH TACO SQUARES

1/2 lb. ground beef
1/2 c. sour cream
1/3 c. mayonnaise
1/2 c. shredded sharp Cheddar cheese (2 oz.)
1 Tbsp. chopped onion
1 c. Bisquick baking mix
1/4 c. cold water
1 to 2 medium tomatoes, thinly sliced
1/2 c. chopped green pepper

Heat oven to 375°. Grease square 8x8x2 inch baking dish. Cook and stir ground beef until brown; drain. Mix sour cream, mayonnaise, cheese and onion; reserve. Mix baking mix and water until soft dough forms. Put in pan, pressing dough 1/2 inch up sides. Layer beef, tomatoes, green peppers in pan. Spoon sour cream mixture over top. Sprinkle with paprika (if desired). Bake until edges of dough are light brown, 25 to 30 minutes. Makes 5 or 6 servings. I double the recipe except for the dough in the baking pan, depending on how many you have to serve.

Freda Rorke

EASY PIEROGI (PEROKI)

1 pkg. lasagna noodles
2 lb. potatoes
1 1/2 c. grated sharp cheese
1/4 c. butter
1 Tbsp. parsley
1 c. chopped onion

Cook noodles; set aside. Cook potatoes; drain and mash. Combine potatoes with cheese, butter and parsley; beat until fluffy. In a well buttered baking pan; arrange lasagna strips; spread each layer with potato mixture. Ending with lasagna noodles, cover with aluminum foil and bake at 350° for one hour. Before serving, saute onions in 1/4 cup butter. Remove foil; spread with butter and onions. Return to oven for a few minutes. Serves 6.

Emma Lancaster

PIROHI

2 c. flour
1/2 tsp. salt
Warm water
2 eggs
Butter

Prune Filling: Use 1/2 pound prunes, cooked and

Cheese Filling:

1/2 lb. dry cottage cheese	2 Tbsp. sugar
1 egg, beaten	Vanilla

Combine ingredients.

Cabbage Filling:

1 (1 lb.) head cabbage, chopped fine	2 Tbsp. shortening (butter)
1/2 tsp. salt	1 medium onion, chopped fine

Saute onion in butter; add cabbage and fry until browned.

Potato Filling:

1 large potato, cooked and mashed	1/2 tsp. salt

Combine ingredients; add grated mild yellow cheese.

Sauerkraut Filling: Drain and wash kraut, chopped fine. Saute one medium onion in butter; add kraut and fry slowly until brown.

Mix flour, egg and salt. Add enough water to make medium soft dough. Knead until blisters appear. Divide dough into two portions. Roll out one portion thin. Cut in two inch squares. Place 1/2 teaspoon desired filling on each. Fold in half to make a triangle. Pinch edges to keep filling from escaping. Follow same method for remaining portion of dough. Drop into boiling water until pirohi come to top (about 10 minutes). After pirohi are boiled and drained, brown butter in skillet and pour over then. Toss or mix well.

Frances Stawovy

PEROGIES

12 medium potatoes	4 eggs
1 lb. Longhorn cheese	2 c. flour
Salt to taste	

with cheese. Salt to taste.

Dough: Using 2 cups of cheese and potato mixture; add eggs and flour as needed. Roll; cut with glass; fill with filling. Boil in salt water.

Jo Reska

PIROHI DOUGH

2 c. flour	Pinch of salt
2 eggs	1 c. water

Bring water to boil. In bowl, mix 1 cup boiling water. Add salt; add 1 cup flour and mix well. Add egg; mix well. Add 1 cup flour; mix well. Add egg and mix well again. Dough is nice and soft and easy to work with. Roll and fill with your favorite filling. Fold in half moon or triangle. Pinch edges to keep filling from escaping.

Helen Estok

MANICOTTI

4 c. flour	2 c. water (or more)
4 eggs	1/2 tsp. salt

Mix all ingredients together to make a thin batter (consistency of pancakes). Grease small skillet once only and make pancakes about 5 inches in diameter. Makes about 24.

Filling:

2 lb. Ricotta cheese	Salt and pepper to taste
3 eggs	1/2 tsp. marjoram (optional)
1 Tbsp. parsley, chopped	Scamorza or Mozzarella cheese
1/3 c. grated cheese (optional)	

Mix all ingredients together. Put generous amount on each manicotti. Place a strip of Scamorza on the Ricotta filling; roll up to close. Place in a large baking dish which has some spaghetti sauce on the bottom. Put generous amount of spaghetti sauce on top; sprinkle cheese on top. Cover and bake in 350° oven for 45 minutes.

Viola Sollars

FETTUCINI ALFREDO

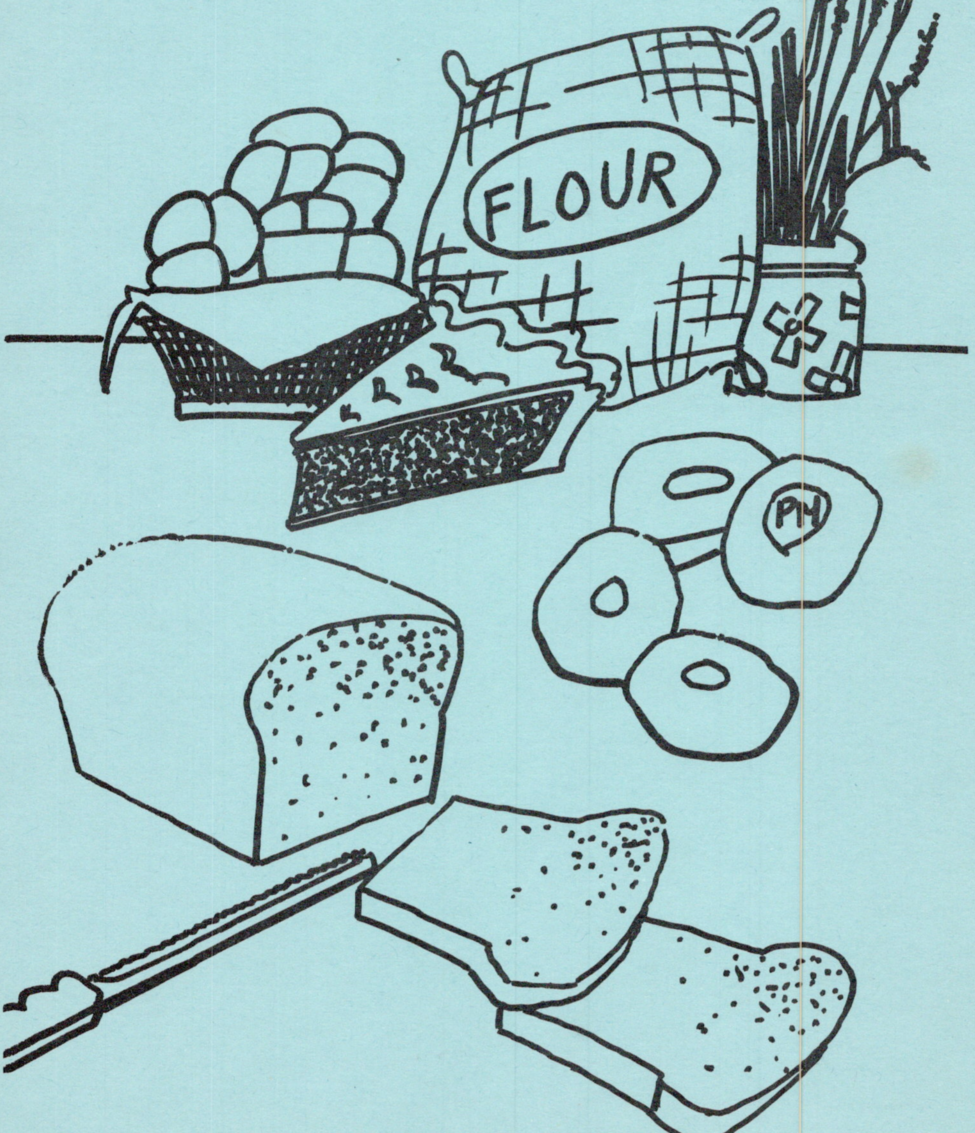
1 lb. fettucini or linguini, cooked to individual preference	1 1/4 c. grated Romano cheese
	1/2 c. butter
	2/3 c. cream
	1/4 tsp. salt

Prepare sauce before macaroni is prepared. Cook cheese, butter, cream and salt in saucepot until mixture thickens. Pour over prepared macaroni. Sprinkle with pepper and parsley. This makes a nice side dish with veal, chicken, etc.

Cynthia Victoria

** NOTES **

Breads, Rolls, Pies, Pastries



KITCHEN HINTS

Add 1 T. oil to butter when frying. It will keep the butter from burning.

White pepper is stronger than black pepper. It is ground from ripe pepper. Use about half as much.

Add juice of half a lemon to 1 C. sour cream or yogurt and salt and pepper to taste for a nice salad dressing. Catsup can also be added.

Custard-base pies (pumpkin, too) may be made ahead and frozen unbaked. A frozen 8" pie will bake in 1 hour at 400°.

Instant potato makes a great thickening for stews and gravies - will not lump.

To avoid pale gravy color with a few drops of gravy seasoning, browning sauce or soy sauce. To avoid the problem in the first place, brown the flour well before adding liquid. This will also help prevent lumpy gravy.

If flavor's blah in a meat dish, add a dash of Worcestershire, hot pepper sauce, bottled meat sauce or maybe fried onion.

When cooking beans or rice, add a bit of vinegar or lemon juice to keep your aluminum pot from turning dark.

To prevent gummy noodles, rice, spaghetti, etc, put 2 teaspoons of oil in the water before cooking.

Noodles increase by a third when cooked.

Macaroni doubles itself when cooked.

As soon as spaghetti is done, run it under cold water to stop the cooking immediately.

For white, fluffy rice, add 1 tsp. lemon juice to 1 qt. water.

BREADS, ROLLS, PIES, PASTRIES

BREAD

BRAIDED BREAD
(Very good for Paska)

1 cake yeast
1 c. scalded milk
1 small can evaporated milk
6 c. flour
1 c. warm water
2 tsp. sugar
1 Tbsp. butter, melted
2 egg yolks, beaten
3/4 Tbsp. salt

Dissolve yeast with sugar in lukewarm milk. Set aside to rise. Sift flour in deep bowl. Add warm evaporated milk mixed with water and melted butter. Add beaten egg yolks, salt and yeast mixture; knead very well. Cover and set in warm place. Do not permit dough to stand in draft. Let dough rise for 2 hours. Roll out on floured board; divide into portions for braided bread. Cover; let stand for 15 minutes. Braid; place in buttered pans. Allow to rise until double in bulk. Brush with melted butter. Bake at 350° F. for 10 minutes, then raise temperature to 375° F. and bake for one hour. Yield: 2 (6x10 inch) loaves.

Kay Bruno

EASTER BREAD

5 lb. flour
6 big eggs
2 c. sugar
2 oz. yeast
3/4 c. shortening
5 tsp. salt
1 1/2 Tbsp. anise seeds
2 Tbsp. vanilla
Grated rind of 1 orange
About 1 qt. water

Make a well in flour; add all ingredients and mix to a medium soft dough. Let rise double in bulk. In pans, let rise 1 1/2 to 2 hours. Bake at 375° for 25 to 30 minutes, depending on size.

Viola Sollars

EASY FRENCH BREAD

1 1/4 c. lukewarm water	3 1/4 c. flour
1 pkg. dry yeast	1 tsp. salt
1 Tbsp. shortening (liquid quicker)	2 tsp. sugar

Soak yeast in warm water in bowl for 5 minutes; add salt, sugar, shortening and half of flour. Beat until smooth. Stir in remaining flour until mixture leaves sides of bowl. Knead on floured surface until smooth and elastic. Grease bowl. Place dough in bowl and turn over so the top is also greased. Cover with tea towel and let rise in warm place until doubled (50 to 60 minutes). Roll out dough to 15x8 inch oblong. Roll to make long slender loaf, tapering ends by rolling gently between hands. Place sealed edge down on greased baking sheet. Make diagonal slashes with sharp knife across top of loaf, 2 inches apart. Brush with cold water; don't cover. Let rise in warm place (25-30 minutes). Brush again with cold water; bake at 375° for 35 to 40 minutes. (Also makes delicious cloverleaf rolls.) Makes one loaf.

Vi Penak, Maxine Zimmerman

FRENCH BREAD

Soak for 5 minutes:

1 1/4 c. lukewarm water	1 pkg. dry yeast

Add to above and mix:

1 tsp. salt	1 Tbsp. shortening
2 tsp. sugar	1 1/2 c. flour

Add 1 1/2 to 1 3/4 cups flour to above and knead on lightly floured board. Put in greased bowl; grease top of dough and cover with waxed paper; let rise 1 hour. Roll out on greased table to about 15x8 inches. Roll up to make long slender loaf, tapering ends by rolling gently between hands. Place on greased cookie sheet, sealed edge down. Make slashes with sharp knife at 2 inch intervals. Brush with cold water and let rise 30 minutes. Do not cover. Brush with cold water; sprinkle with salt or sesame seeds if desired. Bake at 375° for 35 to 40 minutes.

Frances Stawovy, Kay Bruno

GRANNY'S BREAD

1 pkg. dry yeast
1 c. warm water
6 c. flour
1/2 stick butter
2 tsp. salt
1-2 c. water

Dissolve yeast in 1 cup warm water; set for 15 minutes. Mix flour, butter and salt; add yeast mixture and water until lively texture. Knead. Set aside in warm place until 4 times its size. Knead. Set aside in warm place until it doubles in size. Shape into loaves. Let rise until double in size; bake at 350° for 45 minutes.

Maureen Fiore

ITALIAN BREAD - BREAD STICKS

5 lb. flour
1 Tbsp. salt
1/2 c. shortening (heaping)
1/2 cake household yeast
5 c. lukewarm water

Add 1 tablespoon sugar to yeast and mix with 1 cup of the water. Combine all ingredients and mix well. Work dough until smooth. Let rise for 1 hour. Knead it and let rise again for about 45 minutes. Make up loaves and let rise in pans for 45 minutes to 1 hour. Bake loaves at 375° for 15 minutes. Reduce heat to 350° for 30-35 minutes. Baking time altogether 45 minutes, depending on size of loaf and oven.

For Bread Sticks: Take small pieces of dough and roll thin. Let rise about 1/2 hour and bake for 20 to 25 minutes.

Dee Codeluppi

OLD WORLD RYE BREAD

2 c. rye flour
1/4 c. cocoa
2 cakes yeast
1 1/2 c. warm water
1/2 c. light molasses
2 tsp. salt
2 Tbsp. caraway seed
2 Tbsp. butter
2 1/2 c. white or whole wheat flour

Combine the rye flour and cocoa; do not sift. Dissolve yeast in 1/2 cup warm water. Combine the molasses, the remaining 1 cup water, the salt and caraway seeds in a large bowl. Add rye flour and cocoa, yeast mixture, butter and smooth. Spread the remaining flour on a bread board and knead into dough. Spread the remaining flour on a bread board and knead into dough. Add more flour if necessary to make a firm dough that is smooth and elastic. Place in a buttered bowl; cover and let rise. It will double in about 2 hours. Punch dough down; shape into a round loaf and place on a buttered cookie sheet that has been sprinkled with corn meal. Let rise about 50 minutes. Bake in 375° oven 35 to 40 minutes. (If you need to make more, double the recipe and also make smaller loaves. Use your own judgment.)

Freda Rorke

CRACKED WHEAT BREAD

4 1/2 to 5 1/2 c. all-purpose flour
3 c. cracked wheat flour
2 pkg. active dry yeast
1/4 c. sugar or honey
1 Tbsp. salt
3 Tbsp. softened butter or margarine
2 1/4 c. hot tap water
Cooking oil

Combine 2 cups flour, undissolved yeast, sugar and salt in large bowl; stir well to blend. Add butter. Add hot tap water and beat with electric mixer at medium speed for 2 minutes. Add 2 cups cracked wheat; beat with mixer at high speed for 1 minute. Stir in remaining cracked wheat. Gradually stir in just enough of remaining all-purpose flour to make a soft dough. Turn out onto floured board. Knead 5 minutes or until dough is elastic. Cover with plastic wrap and then a towel. Let rest 20 minutes on board. Punch down. Divide dough in half. Shape dough into 2 loaves. Place in greased loaf pans. Brush lightly with oil. Cover pans loosely with plastic wrap. Let rise in a warm place for about 1 hour or until doubles. Bake at 375° for 40 to 45 minutes or until done. Use lower oven rack for best results. Cool on rack.

Bridget Kopanic

WHOLE WHEAT BREAD

2 oz. yeast
1/2 c. warm water
4 c. white flour
3 c. whole wheat flour
1 Tbsp. salt
1/3 c. brown sugar, packed
1/4 c. shortening (or oil)
2 1/2 c. warm water

PUBLISHER'S ERRORS

Pg. 58. BARBECUE ROUND STEAK
4 lb. round steak

Pg. 89. BEEF & MACARONI CASSEROLE
brown ground beef

Pg. 111. PEPPERONI BREAD
Lay slices of pepperoni on and fold half of the dough over and seal edges. You can also add cheese if desired. Let raise again until doubled on greased baking sheets. Bake at 350° for about 30 minutes. You may also add green peppers, onions or some tomato sauce.

Pg. 122. COLD DOUGH (KOLACKY)
Note: Use the egg whites for making star shaped cold doughs. Whip egg whites until stiff. Add one tsp. baking powder & one tsp. sugar. Put 1/2 tsp. in center of each cold dough. To make star shape: Cut 2 inch little squares, cut each corner toward center of square. Fold every other piece toward center. Bake at 350° - 15 min. until brown.

Pg. 153. APPLE SKILLET CAKE
1 1/3 C. flour, sifted

Pg. 189. BANANA JUMBO COOKIE
1/2 C. buttermilk

Pg. 207. SCONES
Instructions - cut with 2 inch cookie cutter.

Dissolve yeast in 1/2 cup warm water. Mix 4 cups white flour and 3 cups whole wheat flour plus salt. Next combine the brown sugar, shortening and 2 1/2 cups warm water; add the yeast mixture to this. Make a well in the flour mixture and add liquids. Add more flour if needed. Knead 5 minutes. Let rise 30 minutes. Turn over and knead down. Turn again and let rise another 30 minutes. Put in 3 pans. Let rise one hour; bake at 350° for 45 minutes.

Freda Rorke

PEPPERONI BREAD

3/4 c. cut up pepperoni (about 1/4 lb.)	1/4 c. grated Parmesan cheese
	2 Tbsp. dried parsley
1 egg	1 loaf frozen bread dough

Thaw bread dough till soft. Cut pepperoni into small pieces to equal 3/4 cup. Beat egg; add cheese and parsley. Stir in pepperoni; mix well. Roll out bread dough to approximately 7x12 inches. Spread pepperoni mixture evenly over dough. Roll up like jelly roll, starting at 12 inch end. Place on greased pan or cookie sheet; tuck in ends and place seam down. Let rise for 45 to 60 minutes. Bake at 350° for 25 to 30 minutes, or until golden brown. Remove from pan and cool. Brush with butter for soft crust. Cover with dish towel to keep soft.

Theresa Kosmo

PEPPERONI BREAD

4 c. flour	1 pkg. dry yeast
1 c. warm water	2 tsp. sugar
1 1/2 tsp. salt	1 Tbsp. shortening
1 egg	1 stick pepperoni

Put yeast in 1/4 cup water. Put remaining water in large bowl and add sugar, salt, shortening and 1 cup flour. Beat in yeast mixture and 1 egg. Beat and stir in remaining flour and knead 10 minutes. Grease a bowl and place dough in and cover and let rise about 1 hour or until double in bulk. Push down once and let rise again. (This can make one large loaf of bread.) For pepperoni rolls, take small pieces of dough and roll them out into rectangles.

Frances Rendulic

BATTER BREAD

1/2 lb. raisins (optional)
1/2 c. sugar
1 1/2 oz. dry yeast
1 1/2 c. warm water
13 oz. sharp cheese, shredded
1/4 lb. margarine
5 c. flour
1 tsp. salt
1/2 c. dry milk

Dissolve sugar and yeast in water. In mixer bowl combine yeast mixture, margarine, flour, dry milk and salt. Beat till smooth; beat in raisins. Let rise till double. Punch down. Spread batter in 9x13 inch pan, or for thinner bread use jelly roll pan. Let rest 15 minutes. Brush with melted butter; bake at 350° for 20 to 25 minutes. Sprinkle with shredded cheese. Bake 10 minutes longer.

Patti Tonarelli

BAKING POWDER BISCUITS

2 c. flour
4 tsp. baking powder
3/4 tsp. salt
4 Tbsp. shortening
3/4 c. milk

Mix dry ingredients together. Blend in shortening; add milk, a little at a time, working only enough to mix well. Pat out on floured board 1/2 inch thick. Cut with cutter or glass. Bake at 425° on greased pan for 10-12 minutes.

Pauline Kopanic

BLUEBERRY MUFFINS

1 c. blueberries, drained
2 c. flour
3 Tbsp. sugar
1 Tbsp. baking powder
3/4 tsp. salt
1 egg
1/4 c. milk

Grease cupcake tins. Make a well in dry ingredients. Add wet ingredients and berries sparingly. Batter should look lumpy. (Should be mixed by hand.) Bake for 25 minutes at 425°.

Claudia Reali

RAISIN-BRAN MUFFINS

1 (15 oz.) box Raisin Bran cereal
1 qt. buttermilk
1 c. oil
4 beaten eggs
5 tsp. baking soda
2 tsp. salt
2 1/2 c. sugar
5 c. flour

Combine ingredients. Refrigerate at least 6 hours. Bake at 375° for 15-18 minutes. This mix can be refrigerated for up to 6 weeks.

Note: Grease muffin tins and fill 2/3 full.

Fran Koschalk

RAISED DOUGHNUTS (FILLED)

6 c. flour
1 large pkg. yeast
3 c. warm water
3 eggs
1 c. sugar
1 Tbsp. salt
1/2 c. lard, melted
1/2 tsp. cinnamon
1/4 tsp. nutmeg

Dissolve yeast in warm water. Mix in rest of ingredients. Let rise 1 hour; punch down. Let rise 1 more hour. Roll out and cut in small 2x3 inch rectangles or in circles. Let rise 1/2 hour. Fry in deep fat; cool. Fill with jam, jelly or fluffy frosting.

Margaret Duda

PIZZA RECIPE - TO FREEZE

1 1/2 c. milk, scalded
1 1/2 sticks oleo
10 Tbsp. sugar
1 tsp. salt
1 large cake yeast or 3 dried pkg. yeast, dissolved in 1 c. lukewarm water
3 eggs

Dissolve yeast in 1 cup water. Then mix all ingredients together. Add 8 cups flour. Roll out dough and put on pizza pans. Bake at 350° for 10 minutes; cool. Put sauce on or whatever else you like and freeze. Bake at 400° for 10 minutes after precooked.

Freda Rorke

PIZZA DOUGH

5 c. flour (about)
1/3 c. vegetable oil
2 pkg. active dry yeast
1 Tbsp. sugar
1 tsp. salt
Water

Dissolve yeast in small bowl in 1/3 cup warm water with sugar and let activate for about 10 minutes. In large bowl, put 1 1/2 cups water, oil, salt, the activated yeast mixture, then gradually add the flour. Knead until smooth. Let the dough rise in a greased bowl; cover. Let rise for an hour, or until doubled. Divide dough in two parts and spread on two large greased cookie sheets. Cover and let rise another 45 minutes to 1 hour. Bake for 10 minutes in 375° oven. Add your favorite sauce and toppings and return to the oven for another 5 minutes or so. The dough may be made ahead and frozen.

Helen Petrus

ALL NATURAL WHOLE WHEAT PIZZA DOUGH

2 c. unbleached flour
1 c. whole wheat flour
1/4 c. bran
2 pkg. dry yeast
1 Tbsp. sugar
4 Tbsp. warm water
1/4 c. corn oil
1 c. water

Dissolve yeast with 1 tablespoon sugar and 4 tablespoons warm water. After it bubbles and rises (5 minutes) in bowl, pour into large mixing bowl with the water and oil. Stir. Add dry ingredients and knead 5 minutes. Let rise in warm place about 1 hour. Then punch and knead 5 minutes. Divide in half and place each half on greased cookie sheet and press flat to form tray. Cover and let rise 30 minutes. Bake at 400° for 15 minutes or until brown. Remove from oven and brush enough oil to cover each shell and spread your favorite pizza sauce and toppings. Bake until cheese melts (about 10 minutes).

Evelyn Sedlak

HERE'S WHAT'S COOKIN' PEACE SERVES ALL RECIPE FROM THE HEARTS OF EVERYONE

1 c. love
1/2 c. brotherhood
1 c. no color difference
1 4/5 c. understanding
4 lb. belief in God
A pinch of baking soda

Mix until smooth. Put in 400° F. oven. Soon it will spread from one heart to another. Do not burn. Handle it with care.

APPLE NUT BREAD

3 c. flour
2 c. sugar
3 eggs
1 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
1 tsp. baking soda
1 1/2 c. Crisco oil
3 c. Delicious apples
2 c. nuts
1 large jar maraschino cherries

Grease and flour 3 loaf pans. Mix dry ingredients. Mix in nuts, eggs, oil, vanilla and cherry juice. Add apples; mix well. Put in loaf pans. Cut cherries in halves and put on top of cake. Then bake for 1 hour 10 minutes at 350°.

Evelyn Sedlak

APRICOT BREAD

6 oz. cream cheese, softened
1/3 c. sugar
1 Tbsp. flour
2 eggs (used separately)
1/2 c. orange juice
1/2 c. water
1 pkg. apricot-nut bread mix

Combine cream cheese, sugar and flour. Beat in first eg and set aside. Combine slightly beaten egg, orange juice and water. Add bread mix, stirring until moistened. Pour 2/3 of apricot bread batter into greased and floured 9x5x3 inch loaf pan. Spread on cream cheese mixture and spoon on remaining apricot bread batter on top. Bake at 350° for one hour. Cool, then store in refrigerator.

Theresa Kosmo

BANANA NUT BREAD

1/2 c. shortening
1 c. sugar
1 egg
3 bananas, mashed
2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
2 tsp. vanilla

Cream first three ingredients together, then add mashed bananas. Add remaining ingredients and place mixture into two greased and floured loaf pans; bake at 350° for

CHERRY PECAN BREAD

3/4 c. sugar
1/2 c. butter or margarine
2 eggs
2 c. sifted all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 c. buttermilk
1 c. chopped pecans
1 tsp. vanilla
1 (10 oz.) jar maraschino cherries, drained and chopped (1 c.)

In large mixer bowl, cream together sugar, butter or margarine and eggs till light and fluffy. Sift together flour, soda and salt; add to creamed mixture with the buttermilk. Beat till blended. Stir in nuts, cherries and vanilla. Pour batter into greased 9x5x3 inch loaf pan; bake in 350° oven for 55 to 60 minutes. Remove from pan; cool. Glaze with confectioners sugar icing, if desired.

Gerry Stump

GINGERBREAD

1 c. shortening
4 Tbsp. sugar
2 eggs
2 c. molasses
2 c. boiling water
4 1/2 c. flour
2 tsp. baking soda
2 tsp. cinnamon
2 tsp. ginger
1 tsp. salt

In large mixer bowl, cream together shortening, sugar and eggs. Mix in the molasses and boiling water. Sift the dry ingredients together and blend into the mixture. Pour batter into greased and floured 9x13x2 inch pan; bake in 350° oven for 30 to 45 minutes.

Gerry Stump

PUMPKIN BREAD

3 c. sugar
1 c. shortening
4 eggs, beaten
1 large can pumpkin (approx. 3 c.)
3/4 c. water
4 c. flour
1 tsp. baking powder
2 1/4 tsp. soda
2 tsp. salt
3/4 tsp. cloves
1 1/2 tsp. cinnamon
1 c. chopped nuts
1 c. chopped dates

Cream together sugar and shortening until light and fluffy. Stir in eggs, pumpkin and water. Add dry ingredients and spices; blend. Add nuts and dates. Pour into 3 lightly greased loaf pans; bake at 350° for 1 hour and 15 minutes or until done.

Fran Koschalk

PUMPKIN BREAD

3 c. sugar
1 c. salad oil
4 eggs
1 1/2 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
2/3 c. water
2 c. canned pumpkin
2 tsp. baking soda
3 1/3 c. flour

Combine above ingredients. Stir well and pour into greased and lightly floured loaf pan; bake at 350° for one hour. Makes 2 loaves.

Rosanne Matko

STRAWBERRY CREAM BREAD

1 c. margarine
2 tsp. strawberry extract
4 eggs
1 tsp. salt
1/2 tsp. soda
1/2 c. sour cream
1 1/2 c. sugar
1/4 tsp. lemon extract
3 c. flour
1 tsp. cream of tartar
1 c. strawberry jam
1 c. chopped nuts
(1/2 c. will do)

In mixing bowl: Cream margarine, sugar, strawberry and lemon extract till fluffy. Add eggs, one at a time, beating well after each. Mix flour, salt, cream of tartar and soda. Combine jam and sour cream. Add jam mixture alternately with dry ingredients to creamed mixture, beating well. Stir in nuts. Divide batter evenly into loaf pan that has been greased and floured well. Bake at 350° for 50 to 55 minutes or until done. Cool 10 minutes in pan; remove and cool on rack.

Note: You may wish to add a few drops of red food coloring to the strawberry jam and cream mixture to make the bread a bit more pink.

Theresa Kosmo

STRAWBERRY NUT BREAD

1 c. butter or margarine
1 1/2 c. sugar
1 tsp. vanilla
1/4 tsp. lemon extract
3 c. sifted all-purpose flour
4 eggs
1 tsp. salt
1 tsp. cream of tartar
1/2 tsp. baking soda
1/2 c. dairy sour cream
1 c. broken walnuts
1 c. strawberry jam

Cream butter or margarine, sugar, vanilla and lemon extract until fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour, salt, cream of tartar and soda. Combine jam and sour cream. Add jam mixture alternately with dry ingredients to creamed mixture, beating until well combined. Stir in nuts. Divide among 5 greased and floured 4 1/2 x 2 3/4 x 2 1/4 inch loaf pans; bake at 350° for 50 to 55 minutes or until done. Cool 10 minutes in pans; remove and cool completely on wire racks.

Dee Codeluppi

STRAWBERRY NUT BREAD

1 c. oleo
1 1/2 c. sugar
1 tsp. vanilla
1/4 tsp. lemon extract
4 eggs
1 tsp. cream of tartar
3 c. flour
1 tsp. salt
1/2 tsp. baking soda
1 c. strawberry jam
1/2 c. sour cream
1 c. chopped walnuts

In large bowl mix oleo, sugar and flavorings; cream until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift dry ingredients together; add dry ingredients alternately with jam mixture. Fold in walnuts. Pour into 2 greased and floured loaf pans; bake at 350° for 50-55 minutes.

Gerry Stump

ZUCCHINI BREAD

3 eggs
2 c. sugar
1 c. vegetable oil
2 c. grated, unpeeled
2 tsp. vanilla
2 1/2 c. flour
2 tsp. baking powder
1 tsp. baking soda

Beat eggs lightly. Beat in sugar gradually, then oil. Mix well. Sift flour with soda and baking powder, salt and cinnamon. Add to egg mixture, alternating with zucchini. Stir in vanilla and walnuts; mix well. Turn into 2 greased and lightly floured 9 x 5 x 2 3/4 inch loaf pans; bake in 350° oven about 45 minutes.

Maureen Fiore

ZUCCHINI BREAD

3 eggs
2 c. sugar
3 tsp. vanilla
1 tsp. salt
1 c. oil
1 tsp. cinnamon
2 c. grated zucchini
3 c. flour
1/2 tsp. baking powder
1 tsp. baking soda

Beat eggs; add oil, sugar, zucchini and vanilla. Mix well. Add dry ingredients and mix well until well blended. Pour into two greased and floured loaf pans; bake at 350° for 1 hour.

Theresa Kosmo

ROLLS

BUNS - CLOVERLEAF ROLLS

2 c. lukewarm water
1 pkg. active dry yeast
1 tsp. salt
1/2 c. sugar
3 Tbsp. shortening
1 egg
5 1/2 to 6 1/2 c. flour

Add yeast into warm water and dissolve. Add salt, sugar, egg and shortening. Add flour slowly, mixing well until dough is firm to handle and knead. Cover with towel and let rest in warm place 1 1/2 hours. Knead. Then let rest another 1 1/2 hours. Shape into buns or cloverleaf rolls in greased pans. Let rest another 2 hours, covered. Bake at 425° for 10-12 minutes or until golden brown.

Bridget Kopanic

BUNS

5 c. flour (approx.)
2 pkg. active dry yeast
2 c. warm water
1/4 c. soft margarine
1/4 c. sugar
1 tsp. salt

Dissolve yeast in warm water; add margarine, sugar and salt. Gradually add flour. Turn onto lightly floured board; knead until smooth, about 5 minutes. Round up in greased bowl; bring greased side up. Cover with cloth. Let rise in warm place until double in size, about an hour. Punch down. Form into 24 small balls on two greased baking sheets and let rise again, 45 minutes to 1 hour. Bake in 350° oven for about 10 minutes.

Gertie Barton, Helen Petrus

COLD WATER BUNS

4 c. cold water
1 c. sugar
1 cake household yeast,
  dissolved in warm water
1 c. oil
1 Tbsp. salt
About 12 c. flour

Mix together; add about 12 cups flour to have a nice consistency. Put in greased pan and let rise double in bulk. Punch down and let it rise again. Make into buns and put in pans, greased lightly. Let buns rise. Bake at 350° for about 20 minutes.

Freda Rorke

COTTAGE CHEESE BUNS

2 c. milk
2 pkg. active dry yeast
1/2 c. warm water (110° F. to 115° F.)
1/2 c. sugar
6 Tbsp. shortening
2 tsp. salt
6 to 7 c. flour
2 eggs, well beaten

(If compressed yeast is used, soften 2 cakes in 1/2 cup lukewarm water, 80° F. to 85° F.)

Scald 2 cups milk. Meanwhile, soften 2 packages dry yeast in 1/2 cup warm water. Let stand 5 to 10 minutes. Measure into large bowl 1/2 cup sugar, 6 tablespoons shortening, 2 teaspoons salt. Immediately pour scalded milk over ingredients in bowl and stir until shortening is melted. When lukewarm, blend in, beating until smooth, 1 cup flour. Stir softened yeast and add, mixing well. Measure 5 to 6 cups flour (sifted) and add about half of it to mixture. Beat until very smooth. Beat in 2 eggs. Then beat in enough of remaining flour to make a soft dough. Turn dough on lightly floured surface and let stand 5 to 10 minutes. Knead well and form dough into ball and place it into a greased deep bowl. Cover with waxed paper and towel and let stand in warm place (80° F.). Allow dough to double in bulk. Punch dough down with fist; pull edges of dough to center and turn dough completely over in bowl. Cover and let rise again until nearly doubled. Punch down and turn dough out on lightly floured surface; roll out to 1/4 inch thick. Cut into 4 inch rounds. Place one tablespoon cottage cheese mixture in each round. Fold together. Place on greased pan and let stand in warm place until light, about 1/2 hour or so. Brush with melted butter or margarine; bake at 375° about 30 minutes.

Cottage Cheese Mixture:

2 c. dry cottage cheese
1/2 c. sugar
1/2 tsp. salt
1/2 tsp. cinnamon
2 eggs
1/4 c. raisins

Mix all together and use as filling.

Susan Petrus

COLD DOUGHS (KOLACKY)

1 large cake yeast
2 Tbsp. sugar

Crumble together on waxed paper. Then add:

6 c. flour
1 Tbsp. salt
1/2 lb. butter
1 c. Spry or Crisco
6 egg yolks
1 pt. whipping cream

Mix flour and shortening as for pastry; add rest of ingredients and work out together. Put dough in large plastic bag or cloth bag and tie it. Put in cold water in a bowl for 4 hours, or in refrigerator 5 hour or overnight. Roll out small portions of dough at a time on granulated sugar. Cut into 2 inch squares. Fill with nut filling or apricot (jar).

Note: Use the egg whites for making star-shaped cold dough. To make star shape: Cut 2 inch little squares; cut each corner toward center of square. Fold every other piece toward center. Bake at 350° for 15 minutes until brown.

Irene Coulson, Stella Reday

SUGAR ROLLED KOLOCKY

1/2 lb. margarine
4 c. flour
2 Tbsp. sugar
1/2 tsp. salt
3 egg yolks
1 large cake yeast
1/4 c. cold milk or cream

Sift flour and cut in shortening until very fine crumbs. Add rest of ingredients and work until dough leaves sides of bowl. Divide into sections. Roll out on granulated sugar. Cut in squares and fill with prune or nut filling. Bake in oven 15 minutes, or until nice and brown at 350°.

Irene Coulson

NUT ROLLS

Dissolve:

1/2 c. milk (heat)
1 tsp. sugar
1 large pkg. yeast

Mix as pie dough:

2 lb. flour (8 c.)
1 lb. oleo
3/4 c. sugar

Use 6 eggs (4 whole). Save 2 whites for smearing top. Add above to yeast mixture. Mix well. Add milk if dry. Roll out dough; fold in three; let stand 15 minutes. Repeat 3 times. Let stand overnight. Roll, fill and let rise 1 hour. Bake at 350° for 1/2 hour.

Filling:

2 lb. nuts (ground)
1 can milk
1 1/2 c. sugar
4 Tbsp. oleo
Cinnamon

Use 3/4 pound bread crumbs to 2 pounds nuts or to every pound add 1 package graham crackers. Add more milk.

NUT ROLLS

3 c. flour
1 1/2 tsp. salt
3/4 lb. oleo
1/4 c. sugar

Add:
4 beaten eggs
1 Tbsp. vanilla
1/2 can milk
1/2 cake yeast

Add 2 1/2 cups flour. Mix like pie dough. Mix until smooth. Let rise 2 hours. Divide into 5 rolls. Roll out on sugar and fill with your favorite nut or poppy seed filling. Bake 45 minutes in 350° oven.

Anne Yakubic

DELICIOUS NUT ROLLS

5 c. flour, sifted
1/2 lb. butter
1/2 lb. Crisco
3 whole eggs
1 tsp. baking powder
1 tsp. salt
1 small cake yeast
2 c. milk
1/2 pt. sour cream

Nut Filling:

1/4 lb. butter
1 small glass honey
1 lb. ground nuts
Sugar to taste

Sift flour, baking powder and salt. Work in butter and Crisco with the hands. Add eggs and work together. Crumble the yeast and add to dough. Add milk and sour cream; knead for a few minutes. Set aside for about two hours to rise. Roll out on board which has been covered with sugar. Fill with Nut Filling or with any desired filling. Bake in moderate (350°) oven about 25 minutes.

Nut Filling: Melt butter in skillet; add honey and cook a few minutes. Add ground nuts and sugar.

Jean Zelenko

EASY NUT ROLLS

9 c. flour
1 lb. shortening
4 eggs
1 tsp. salt
1 cake household yeast in
  1/2 c. lukewarm water
1 c. milk
2 c. ground nuts

Combine flour, shortening and eggs. Dissolve salt, yeast and water; add to flour mixture and refrigerate overnight.

Filling: Boil one cup milk and 2 cups ground nuts and 1 cup sugar until thick.

Bake rolls at 375° for 15 or 20 minutes. Makes about 10 dozen small nut rolls.

Freda Rorke

HURRY-UP NUT ROLLS

1 c. shortening
6 c. flour
1/4 c. sugar
1 tsp. salt
1 large cake yeast

1/2 c. warm water
1 c. warm milk
4 egg yolks
1 tsp. vanilla

Cut shortening into flour; add sugar, salt and warm milk. Dissolve yeast in warm water, then add beaten egg yolks with vanilla. Add to flour mixture and mix well, lightly. Divide dough into 4 parts; roll out and fill with nut, poppy seed, apricot, etc. Let rise for 25 minutes. Bake at 350° for 30 minutes.

Pauline Kopanic

OLD FASHIONED NUT ROLLS

1 large can evaporated milk
3 eggs

1 lb. shortening
1 large pkg. household yeast
6 or 7 c. flour

Filling:

1 lb. ground nuts
1/4 c. milk
1/4 lb. butter or oleo

1 tsp. salt
2 to 3 Tbsp. sugar

Mix first 5 ingredients until dough is soft and pliable. Knead. Let dough rise in refrigerator until double in bulk (about 4 hours), the longer the flakier. Divide into 4 parts. Roll on sugared board, about 1/8 inch thick. Cut into triangle. Put about 1 teaspoon filling on each triangle.

Filling: Melt butter and add milk, sugar and salt to ground nuts. Mix. Bake at 350° for 8 to 12 minutes.

Helen Shank

NUT ROLL SLICES (COLD DOUGH)

2 lb. Fluffo (or Crisco)
8 c. flour (sift and spoon into cup to measure)
1 1/2 c. milk
1 large cake yeast
6 egg yolks, beaten
1 tsp. salt
1 c. sugar

Nut Filling:

6 egg whites, beaten
1/2 c. milk
2 lb. nuts plus 2 c.
2 c. sugar
2 tsp. vanilla

Put sifted flour in bowl and add 1 teaspoon salt and almost 3/4 cup sugar. Add Fluffo as for pie crust. Mix the rest of the sugar in another bowl with crumbled yeast. Warm 1 cup milk and add to yeast and sugar. Let stand until foamy. Then whip and add to flour with egg yolks and 1/2 cup warm milk. Mix well. Refrigerate overnight. Cut into 10 pieces and roll in granulated sugar. Spread filling and roll tight. Cut in 1 to 1 1/2 inch widths. Stand upon cookie sheet (greased and floured). Bake for 30 minutes or until nicely brown at 325°. Watch carefully.

Emma Lancaster

SOUR CREAM NUT ROLLS

1/2 household yeast
2 Tbsp. warm water
1/2 c. soft butter or oleo
3 Tbsp. sugar
3 medium eggs
1/2 c. sour cream (4 oz.)
3 1/2 c. flour
Maraschino cherries (optional)

Crumble yeast into lukewarm water and stir to soften. Cream butter or oleo (if using oleo, add 1/2 teaspoon salt), gradually adding the sugar, and beat well. Add unbeaten eggs, one at a time, beating well after each egg. Add dairy sour cream and softened yeast; blend. Add flour and blend thoroughly. Knead dough until dough forms a smooth elastic ball. (You may have to add a little more flour.) Divide dough into 3 rolls. Roll out each ball like pie crust. Spread with Nut Filling and dot here and there with cherry halves. Roll up like jelly roll, squeezing ends and seam edge to seal and keep the filling enclosed. Place rolls on greased cookie sheet or 9x13 inch cake pan. Allow them to stand in a warm place for about 1/2 hour to rise. Before placing in oven to preheated 350° oven for about 30 minuts until nicely browned.

Filling:

1 to 2 lb. walnuts
3 eggs, beaten
1 1/2 c. sugar
1 tsp. vanilla

Boil about 1/2 cup milk. Add all ingredients and mix well. Add a little cherry juice, if desired. Spread on rolls.

Dolly Davis, Pat Bindi

INDIVIDUAL NUT ROLLS

1 c. evaporated milk
2 c. shortening
6 beaten egg yolks
2 tsp. vanilla
1 tsp. salt
2 pkg. dry yeast, dissolved
  in 1/2 c. warm water
6 c. sifted flour

Warm milk over medium heat; add shortening and stir until melted. Remove from heat and add egg yolks, vanilla and dissolved yeast slowly, stirring continuously. Stir in sifted flour and salt. Refrigerate 6 hours or overnight.

Filling:

2 eggs
2/3 c. sugar
1/2 c. milk
8 c. ground nuts

Beat eggs and add sugar gradually; add milk. Stir in ground nuts. Allow dough to stand at room temperature for 1 hour. Take 1/8 of the dough and roll on granulated sugar until 1/8 to 1/16 inch thickness. Cut into 2 inch squares and spread with filling. Roll diagonally. Place on greased cookie sheet with seam down. Bake at 350° for 15 minutes. Makes 12 dozen nut rolls. Various shapes: Stars or horns, can also be used.

Helen Estok

SMALL NUT ROLLS

Dough:

4 c. flour
1 c. butter, softened
1/2 cake fresh yeast
1/2 c. fresh milk

Filling:

1 lb. walnuts, ground
1 1/2 c. sugar
1/4 lb. butter, softened
2 eggs, beaten
1/2 c. milk
1 tsp. vanilla

Mix all ingredients for dough together. The yeast is to be dissolved in the milk (no need to warm the milk). Refrigerate dough overnight. Mix all ingredients for filling together. Grease pans. Bake at 350°. I bake 10 minutes on bottom shelf, then 10 minutes on top shelf for even baking. Roll dough on floured and sugared board as you would for pie crust, using the amount of dough you would use for a pie crust. Roll out to make about a 12 inch circle. Spread filling on dough. Cut rolls as you would a pizza. Cut your circle into quarters and then each quarter into fourths again. Roll up rolls from outer edge towards middle. You may sprinkle with sugar before baking. Makes 7-8 dozen. A holiday must.

Mary Kovscek

MINIATURE NUT FILLED PASTRIES

2 1/2 c. flour
1 c. margarine
2 egg yolks, slightly beaten
1/2 c. dairy sour cream
2 c. ground pecans
  or walnuts
2/3 c. dark corn syrup
Confectioners sugar

Measure flour into large bowl. Add margarine and cut in with pastry blender or two knives until coarse crumbs form. Stir in egg yolks and sour cream until dough is well mixed. Turn out onto lightly floured surface; knead until smooth. Chill dough 20 minutes. Stir together nuts and corn syrup to mix well. St aside. Divide dough in half. Roll out half of dough on lightly floured surface to 1/8 inch thickness. Cut dough into 2 inch squares. Put 1/2 teaspoon nut filling diagonally across square. Bring up corners of pastry to meet in center over filling. Pinch corners to secure. Place on greased baking sheet; bake at 400° for 12 minutes or until edges are lightly browned. Remove to rack to cool. Sprinkle confectioners sugar on top.

Matilda Zieralski

NUT PUFFS

1 c. warm milk	1/2 lb. butter
1 cake yeast	1 Tbsp. vanilla
3 Tbsp. sugar	6 eggs
6 c. flour (sifted)	1 c. or more walnuts (pieces)
1 Tbsp. salt	1 box light brown sugar

Dissolve yeast and 3 tablespoons sugar in cup of warm milk. Let stand for a few minutes. When it rises, start working. Work 6 cups flour, 1 tablespoon salt and 1/2 pound of butter like pie crust. Combine 1 tablespoon vanilla and 6 whole eggs, then add to flour mixture. Then add the yeast mixture and work the dough until it no longer sticks to your hands (more flour may be added, if needed). Put dough in cloth sack and twist a little in bowl of cold water for 20 to 25 minutes. Place in bowl and put in refrigerator until ready to wok with. Combine walnuts and brown sugar. Break off pieces of dough and place in bowl of sugar and nut mixture. Cover these pieces of dough with mixture and twist. Lay on greased cookie sheet; bake on bottom rack, then finish on top rack of oven set at 350° for 15 minutes or till browned.

Irene Coulson, Stella Reday

RICH SWEET DOUGH ROLLS

1 c. lukewarm milk	1/2 c. soft shortening
1/2 c. sugar	4 1/2 to 5 c. flour
1 tsp. salt	1/2 c. sugar
2 cakes yeast or 1/2 large size	1 lb. ground nuts
2 eggs	Milk (enough to make nut paste)

Mix together 1 cup lukewarm milk, 1/2 cup sugar and 1 teaspoon salt. Crumble into mixture 2 cakes yeast. Stir in 2 eggs and 1/2 cup soft shortening. Mix first with spoon, then by hand. Add 4 1/2 to 5 cups flour. Let rise. Roll out on floured board to about 12x20 inches. Spread with 1/2 cup sugar, 1 pound ground nuts and milk to make paste. Roll like jelly roll. Slice 1/2 inch thick and cover bottom with a little dough so filling won't roll out. Place far enough apart on greased cookie sheet so they won't touch when they rise. Bake at 375° till light brown. Makes about 2 dozen or over, depending on size.

Jean Zelenko

REFRIGERATOR ROLLS

2 pkg. dry yeast
2 1/2 c. warm water
3/4 c. salad oil
2 1/2 tsp. salt
3/4 c. sugar
2 eggs, beaten well
7 to 7 1/2 c. flour

Soften yeast in warm water; add oil, sugar, eggs, 4 cups flour and salt. Stir, then beat until smooth, 1 minute. Stir in remaining flour to form a soft dough. (Will be sticky.) Cover tightly and store in refrigerator overnight. Dough will keep for 3 days. Use dough to make Golden Crown Cake.

Golden Crown Cake: Combine 3/4 cup sugar, 2 teaspoons cinnamon, 1/2 cup chopped nuts and 1/2 cup raisins, using 1/2 of refrigerator dough. Roll dough, cut or tear off pieces about size of walnuts. Roll each piece in melted margarine, then in sugar mixture. Arrange first layer of dough in tube pan. Place second layer in open spaces. Continue building layers until all dough is used. Sprinkle remaining sugar mixture over top of crown. Cover; let rise until double in bulk. Bake 35 to 40 minutes at 350°.

Cinnamon Rolls: Roll dough to about 3/8 inch thickness. Spread with soft margarine and sprinkle with brown sugar and cinnamon. Roll dough and cut. Place in greased pan. Let rise until double in bulk, 1 hour. Bake 35 minutes at 350°.

Susan Petrus

YUGOSLAV KIFLE

2 c. sifted flour
1 cake yeast
1/2 c. margarine
2 egg yolks
1/2 c. sour cream
Confectioners sugar
Melted margarine

Walnut Filling:

1 c. finely chopped walnuts
1 tsp. vanilla
1/2 c. sugar
2 egg whites, stiffly beaten

Put sifted flour into a large mixing bowl. Crumble in yeast. Cut in margarine with pastry blender until mixture is into a ball and on lightly floured board; knead until smooth (5-10 minutes). Divide dough into 3 equal parts and wrap in waxed paper. Chill at least one hour. On a board sprinkled with confectioners sugar, roll each part of the dough into an 8 inch circle; cut each into 8 pie-shaped wedges. Fill wide end of each wedge with one tablespoon walnut filling. Roll up from wide end to point. Place on greased baking sheet, curving ends to form crescent. Bake in moderate oven (375°) about 25 minutes or until brown. Dust with confectioners sugar. Makes 2 dozen cookies.

Walnut Filling: Combine walnuts, sugar and vanilla. Fold in stiffly beaten egg whites. Makes enough filling for two dozen cookies.

Susan Petrus

JEWISH KINDEL

3 1/2 c. all-purpose flour
1/2 c. sugar
Pinch of salt
1 tsp. baking powder
1/2 tsp. baking soda
1 c. butter or oleo
3 egg yolks
1/2 c. orange juice

Blend above ingredients as for pie dough. Add 3 yolks, mixed with 1/2 cup orange juice. Mix well till it does not stick to bowl. You may add more flour. Cut dough into 3 parts. Wrap each in waxed paper and chill several hours or overnight. Use one at a time and roll between waxed paper like a nut roll. Spread 3 tablespoons (heaping) of apricot preserves. Sprinkle with cinnamon and 1 cup ground nuts. Roll like nut roll. Repeat the same with other two. Place all 3 rolls on cookie sheet; bake at 375° for 30 to 35 minutes. Cut into strips while warm. Dust with powdered sugar when cool.

Dee Codeluppi

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Melons may be easily frozen by cutting into melon balls or small cubes. Place in containers and cover with syrup. Add 1 to 2 teaspoons ascorbic-citric acid powder for each quart of syrup used. Or, use fresh orange juice, pineapple juice or ginger ale for a different flavor in place of the syrup. Crumple a piece of cellophane on top of the fruit before sealing and freezing. Do not defrost; place in the refrigerator and serve still frosty. Great for winter salads or

PUMPKIN ROLL

3 eggs
1 c. sugar
1 tsp. lemon juice
2/3 c. pumpkin
3/4 c. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. salt
1 c. chopped nuts
(reserve for top)

Beat eggs at high speed for 5 minutes; gradually beat in sugar, lemon juice and pumpkin. Add all dry ingredients to above mixture and fold in. Line 10x15 inch jelly roll pan with waxed paper; grease and flour, then spread on batter and top with nuts. Bake at 375° for 15 minutes. Lay out tea towel and sprinkle with powdered sugar. Place hot cake on towel; roll in towel and cool in refrigerator.

Filling for Pumpkin Roll:

1 c. powdered sugar
6 oz. cream cheese
4 Tbsp. butter
1 tsp. vanilla

Beat above ingredients until smooth. Unroll cooled cake and spread on filling. Roll cake again and cover with foil and refrigerate. Cut into slices and serve.

Vi Penak, Mary Kovscek

STRAWBERRY CREAM ROLL

1 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt
4 eggs
1 c. heavy cream, whipped, or Dream Whip
1 c. sliced strawberries
1 c. sugar
1/4 c. water
1 tsp. vanilla
3 Tbsp. chopped walnuts or almonds
Confectioners sugar

Grease and line with waxed paper a cookie sheet or jelly roll pan; grease waxed paper. Set oven at 375°. Sift flour, baking powder and salt together. Set aside. Beat eggs in large bowl at high speed on mixer until mixture is thick and light. Add sugar gradually; beat until mixture is thick. Blend in water and vanilla; beat in dry ingredients at lowest speed on mixer; do not overmix. Pour in prepared pan and sprinkle with nuts. Bake 12-15 minutes. While cake bakes, spread a clean towel on counter top. Sprinkle with confectioners sugar thickly on cloth. Remove cake from oven, loosen edges and turn cake upside down on towel. Carefully peel off waxed paper; roll cake and towel together from long side. Cool on wire rack. When cool, unroll and spread with cream and strawberries and re-roll.

Kay Bruno

PEACH FLIP

2 pkg. dry yeast plus
1 tsp. sugar
1/2 c. warm water
1/2 c. and 2/3 c. sugar
3/4 c. butter or oleo
1/2 c. milk
2 tsp. salt
3 eggs, beaten
5 to 5 1/2 c. flour
2 tsp. cinnamon
1 c. nuts (optional)
1 jar peach or apricot preserves

Soften yeast in warm water. In saucepan combine 1/2 cup sugar, 1/2 cup butter, 1/2 cup milk and 2 teaspoons salt; scald and set aside. When cool, add yeast, 3 eggs, beaten, and flour. Knead till smooth. Cover and let rise for 1 1/2 hours, then punch down. Divide dough into 3 balls. Roll each into rectangle and spread with remaining oleo, 1/4 cup preserves, cinnamon, sugar and nuts (reserve 1/4 cup nuts). Roll up; place on cookie sheet and curve slightly. With sharp knife, cut through two layers of dough within 2 inches from end. Let rise 1 hour. Divide 1/4 cup preserves onto cut layers of each roll before baking. Bake at 350° for 20-25 minutes. Ice with confectioners sugar icing and sprinkle with nuts.

Margaret Farmer

PINEAPPLE CHEESE TWISTS

1/2 lb. soft oleo
3/4 tsp. salt
1 c. warm water
2 beaten eggs
4 c. flour
1/2 cake yeast
4 Tbsp. sugar

Cut oleo into flour; add salt. Dissolve yeast in warm water and sugar. Add eggs to liquid and beat well. Knead and let rise until double. Divide dough into 3 or 4 pieces. Roll 8x10 inch rectangle. Spread cheese down center of dough. Spread pineapple on top. Cut 1 inch slits on sides minutes. Bake at 350° for 25 minutes; cool. Frost with vanilla frosting if you wish.

Cheese Filling:

1 lb. cream cheese
1/3 c. sugar
1 tsp. vanilla
1 1/2 tsp. lemon or orange juice

Pineapple Filling:

1 whole can crushed pineapple
1/2 c. sugar
3 Tbsp. cornstarch

Cook until thick; cool.

Valeria Galluzzo, Mary Kovscek
Matilda Zieralski

AUNT MARY'S PECAN CAKES

6 c. flour
1/2 lb. butter
1 Tbsp. shortening
1 tsp. salt
6 egg yolks
1 pt. milk
1 large yeast
2 Tbsp. sugar

Sift flour, salt and sugar; cut in shortening as for pie crust. Add yolks and yeast which has been dissolved in 1/2 cup warm milk. Add rest of milk and knead dough for about 5 minutes. Wrap dough in a heavy cloth; tie well and set in a large pan of cold water and let rise for 45 minutes. Mix 1 box brown sugar and 2 pounds ground nuts. Take dough out of the water; pinch off small pieces, pressing them in the brown sugar-nut mixture with your fingers to flatten them. Then roll them up, tying each one like a wreath. Let rise on a cookie sheet for 15 minutes. Bake at 350° for 15-20 minutes.

Jeri Drake

STRUDEL

2 c. flour
1/2 c. margarine
1/2 c. water
3 egg yolks
2 Tbsp. vinegar

yolks, vinegar and water; beat slightly. Add to flour and margarine mixture. Let stand in refrigerator for at least 3 hours. Divide dough into 3 sections. Roll out very thin on a floured cloth. Spread with melted butter; sprinkle with bread crumbs. Put filling in half of dough. Roll up and bake on cookie sheet at 375° for 1 hour.

Filling:

6 c. sliced apples
1 c. sugar
1 tsp. cinnamon
2 Tbsp. Minute Tapioca

Slice apples very thin. Sprinkle with sugar, cinnamon and tapioca. Add raisins, if desired.

Pat Bindi

RUSSIAN TORTE

Use 15x10 inch pan and roll dough between waxed paper.

4 c. ground walnuts
1 c. sugar
2 tsp. cinnamon

Combine nuts, sugar, cinnamon and mix. Measure 1/2 cup and set aside for topping.

3 sticks oleo or butter
4 egg yolks
4 c. sifted flour
1/4 c. milk
1/4 c. warm water
1 pkg. dry yeast
2 jars apricot filling
4 egg whites for topping
8 Tbsp. sugar for topping

Combine yeast with warm water and set aside. Sift flour into bowl. Add butter and blend until measly in texture. Add slightly beaten egg yolks, milk and yeast mixture. Blend and stir batter until it pulls from sides of bowl. Place on floured board and knead for a few minutes. Divide and cut dough into three sections. Roll first section to measure 15x10 inches, which is pan size. Place first layer into slightly greased pan. When first layer is in pan, work dough edges up along pan. Spread nut mixture on dough; roll second section of dough and place over nuts. Spread apricot filling; roll next section and place over apricot. Bake at 350° for 45 minutes. Ten minutes before baking is and, if done, remove and spread egg whites over evenly. Sprinkle 1/2 cup nuts over egg whites and return to oven for 10 minutes. When done to toasty color, remove, and while still hot, cut into diamond shapes.

Important: Must cut while still hot, or it will crumble.

Linda Boord

PIES AND PASTRY

AMAZING PIE

4 eggs	1 tsp. vanilla
2 c. milk	1/2 c. Bisquick
2 Tbsp. butter	1/2 c. coconut
3/4 c. sugar	

Put ingredients in blender and mix well. Grease a 9 inch pie plate. Pour in ingredients; bake at 350° for 40 to 45 minutes.

Dee Codeluppi

PAPER BAG APPLE PIE

1 unbaked pie shell	2 Tbsp. flour
4 large cooking apples	1/2 tsp. cinnamon
1/2 c. sugar	2 Tbsp. lemon juice

Topping:

1/2 c. sugar	1/2 c. butter or margarine
1/2 c. sifted regular flour	

Prepare pie shell and set aside. Cut apples into quarters and cut in halves again to make chunks. Place in a large bowl; set aside. Combine sugar, flour and cinnamon and sprinkle over apple chunks. Toss lightly to cover evenly. Spoon into prepared pie shell. Sprinkle with lemon juice.

Topping: Combine sugar and flour and mix well. Add butter or margarine and cut in with a pastry blender or 2 knives until mixture looks like coarse corn meal. Sprinkle evenly over top of pie. Slide pie into a large heavy brown paper bag. Fold open end over twice and fasten with paper clips. Place on a baking sheet. Bake at 425° F. for 1 hour. Remove from oven. Split bag open and allow to cool on a wire rack.

Vi Penak

SOUR CREAM APPLE PIE DELUXE

3/4 c. sugar
2 Tbsp. flour
1/8 tsp. salt
1 c. dairy sour cream
1/2 tsp. vanilla
2 c. finely cut, pared tart apples
1 egg, well beaten
1 (9 inch) pie shell, unbaked

Topping:

1/3 c. sugar
1/3 c. flour
1 tsp. cinnamon
1/4 c. butter

Sift sugar, flour and salt together. Add cream, egg, vanilla and mix until smooth. Fold in apples. Place in pie shell. Bake in hot oven (425°) for 15 minutes. Lower heat to 350° and bake 30 minutes longer. Blend topping and sprinkle over pie. Return to oven 15 minutes longer. Remove pie from oven and place immediately into refrigerator to cool.

Fran Koschalk

CENTURY INN CHOCOLATE PIE

1 graham cracker or crushed cookie crust
6 Hershey's bars
18 large marshmallows
1/4 c. milk
Whipped cream

Melt Hershey's bars and marshmallows in milk; blend and cool. Fold into 1/2 pint whipped cream. Put in pie crust and top with whipped cream.

Florine LeDonne

COCONUT-PISTACHIO PIE

2 Tbsp. margarine, softened
1 (3 1/2 oz.) can flaked
1 (3 1/2 oz.) pkg. instant pistachio pudding
1 1/4 c. cold milk

Evenly spread margarine on bottom and sides of an 8 inch pie plate. Pat coconut evenly into pie plate; bake at 325° for 10-15 minutes or until golden brown. Cool on wire rack. Pour milk into small deep mixing bowl; add pudding and beat slowly for 2 minutes. Fold pudding into whipped cream. Pour into cooled coconut crust. Chill until firm. If desired, garnish with additional whipped cream.

Jeanne Yakubic

CREAM CHEESE PIE

1 (1 lb.) can fruit
1 can evaporated milk
1 Tbsp. lemon juice
1 pkg. jello
1 (12 oz.) pkg. cream cheese
3 Tbsp. sugar

Drain juice from fruit and add water to make 1 cup. Boil and add to jello. Let set in refrigerator until thick. Freeze milk until crystals form. Take cream cheese and soften; add sugar. When milk is frozen, beat until thick, adding the lemon juice. Then add cream cheese and jello; beat until well blended. Fold in fruit. Pour into baked pie shell and refrigerate at least one hour.

Matilda Zieralski

CUSTARD PIE

1 unbaked 9 inch pie shell
2/3 c. Eagle Brand
   sweetened condensed milk
2 c. hot water
1/2 tsp. salt
1/2 tsp. vanilla
3 eggs
Nutmeg

In medium bowl, blend together sweetened condensed milk, water, salt and vanilla. In a small bowl beat eggs until just blended. Stir in condensed milk; pour into shell. Sprinkle with nutmeg; bake in a hot oven (425°) for 10 minutes. Reduce heat to 300° and bake 20-25 minutes or until knife inserted in center comes out clean.

Linda Brletich

MAGIC EGG CUSTARD PIE

1 c. sugar
3 eggs
3 Tbsp. flour
Pinch of salt
1 tsp. lemon extract
(or lemon flavor)
1/2 stick oleo
1 can evaporated milk

Cream oleo and sugar; add eggs, flour, salt and lemon. Beat very well. Add milk last. Pour into greased and floured 9 inch pie pan. Bake at 350° for 45 minutes. Makes own crust.

Cynthia Victoria

FUDGE SUNDAE PIE

1 c. evaporated milk
1 c. semi-sweet chips
1 c. miniature marshmallows
1/4 tsp. salt
Vanilla wafers
1 qt. vanilla ice cream

Combine in pan evaporated milk, semi-sweet chips, marshmallows and salt; stir until chocolate and marshmallows melt and mixture thickens. Take off heat and cool. Line bottom and sides of 9 inch pie pan with vanilla wafers. Spoon half of 1 quart vanilla ice cream over wafers. Cover with half of chocolate mixture. Repeat with rest of ice cream and chocolate. Place pecans on top; freeze until firm, 3 to 5 hours.

Betty Greenwood, Cassie Pekar

GRAPE PIE

(Makes a 9 inch pie)

Preheat oven to 450°.

4 c. blue grapes
3/4 c. sugar
1 1/2 Tbsp. lemon juice
1 Tbsp. grated orange rind
1 Tbsp. quick-cooking
tapioca

Stem the 4 cups of blue grapes. Slip the pulp out of the skins. Reserve the skins. Cook the pulp until the seeds loosen. Press through a colander to remove seeds. Combine the pulp, skins, 3/4 cup sugar, the lemon juice, orange rind and tapioca. Permit these ingredients to stand for 15 minutes. Prepare your favorite pie crust. Fill the shell with bake for 10 minutes at 450°, then lower the heat to 350° and bake for about 20 minutes more.

Linda Boord

PEANUT BUTTER CHIFFON PIE

- 3/4 c. finely crushed pretzel crumbs
- 3 Tbsp. sugar
- 6 Tbsp. butter, melted
- 1 env. unflavored gelatin
- 1/4 c. sugar
- 1/4 tsp. salt
- 1 c. milk
- 2 egg yolks, slightly beaten
- 1/2 c. creamy peanut butter
- 2 egg whites
- 1/4 c. sugar
- 2 c. whipped topping

Combine crumbs, 3 tablespoons sugar and the butter; press firmly into 9 inch pie pan. Bake at 350° for 8 minutes. Cool. Mix gelatin, 1/4 cup sugar and salt in saucepan; add milk and yolks. Cook and stir over medium heat until mixture comes to a boil. Add peanut butter; stir until blended. Chill. Beat whites until foamy. Gradually add 1/4 cup sugar, beating until stiff. Fold in peanut butter mixture. Then fold in the whipped topping. Spoon into crust. Chill until firm, 2 or 3 hours. Garnish with chocolate syrup and grated chocolate, if desired.

Gerry Stump

PLUM PIE

- 1 c. flour
- 1/2 c. sugar
- Few drops of vanilla
- Pinch of baking powder
- 2 eggs
- 1/2 c. margarine

Cream sugar and eggs. Add vanilla and baking powder. Add soft margarine; mix by hand. Add flour and mix. Spread on greased cookie sheet. Cut prune plums in halves. Place on top of batter. Sprinkle plums with sugar and cinnamon.

Topping:

- 1 c. sour cream
- 2 egg yolks
- Sugar to taste

Drip topping with spoon over entire plums and batter. Bake at 350° for 30 minutes.

PINEAPPLE CREAM PIE

1 c. sugar	3 Tbsp. butter
1/4 c. cornstarch	1 Tbsp. lemon juice
1/2 c. water	1 1/4 tsp. lemon rind
1 c. pineapple	1 1/4 c. crushed pineapple, well drained
3 egg yolks, slightly beaten	

Mix sugar and cornstarch in saucepan; gradually add water and mix well. Put on medium heat, stirring constantly, until mixture thickens and boils; boil 1 minute. Slowly stir in at least half of mixture into egg yolks, then blend in the hot mixture, and when well blended, boil 1 minute longer, stirring constantly until smooth. Blend in butter, lemon juice and rind. Pour into pie shell. Cover with meringue. Bake at 400° for 8 to 10 minutes or until lightly brown. Cool away from draft.

Pauline Kopanic

ICE - CREAMY PINEAPPLE PIE

1 1/4 c. regular all-purpose flour	1/2 c. Kellogg's corn flake crumbs
1/2 tsp. salt	1/3 c. vegetable oil
1 Tbsp. sugar	2 Tbsp. cold water

Combine flour, salt, sugar and corn flake crumbs. Add oil and water, stirring with fork until well mixed. Press mixture evenly and firmly in 9 inch pie pan to form crust. Prick bottom and sides with fork. Bake in 450° oven for about 10 minutes or until lightly browned; cool completely. In large mixing bowl, combine 1 cup milk, one 3 3/4 ounce package instant vanilla pudding mix and 1 pint (2 cups) vanilla ice cream, softened. Beat on low speed of electric mixer 1 to 2 minutes or until well blended. Pour into crumbs crust. Chill.

In a small saucepan, combine 1/2 cup of syrup, drained from a 1 pound 4 ounce can of crushed pineapple, and one tablespoon cornstarch. Bring to a boil, stirring constantly, until thickened and clear. Stir in 2 1/2 cups crushed pineapple. Cool. Spread evenly over pie filling. Chill about 1 hour before serving. Yield: One 9 inch pie.

Linda Boord

PUMPKIN CHIFFON PIE

1 c. brown sugar
3 egg yolks, slightly beaten
1 1/2 c. canned pumpkin
1/2 c. milk
1/2 tsp. salt
1/2 tsp. ginger
1/2 tsp. allspice
2 tsp. cinnamon
1 Tbsp. unflavored gelatin
3 Tbsp. cold water
3 egg whites, stiffly beaten
2 Tbsp. sugar
1 (8 inch) baked pie shell

Combine brown sugar, egg yolks, milk, pumpkin, salt and spices in a saucepan. Cook, stirring constantly, over low flame until mixture thickens. Remove from heat. Soften gelatin in cold water and stir into hot mixture; cool until slightly thickened. Fold in meringue made from egg whites and granulated sugar. Pour into baked pie shell; chill until firm.

Party Top for Pumpkin Pie: Flavor slightly sweetened whipped cream with rum or brandy flavoring and serve on chilled pumpkin pie. Add touch of color with green or red colored sugar.

AUNT MARY'S CREAMY PUMPKIN PIE

3 c. regular milk
3/4 c. granulated sugar
1/4 c. brown sugar
2 Tbsp. butter
1 large can pumpkin
6 eggs

Heat together first four ingredients. When slightly thickened, remove from heat and add a dash of salt and 1 teaspoon pumpkin spice or a dash of salt, 1/2 teaspoon cinnamon, 1/4 teaspoon ginger and 1/4 teaspoon cloves. Add 1 large can of pumpkin and mix well. Beat eggs separately. Add to mixture and beat well. Fill pie shells; bake at 425° for 15 minutes, then lower heat to 350° for 45 minutes or until knife comes out clean.

Joyce Collins

RUM CREAM PIE

1 (9 inch) crumb pie crust
1 env. unflavored gelatin
1/2 c. cold water
6 egg yolks
1 c. sugar
2 c. heavy cream, whipped
1/2 c. dark rum

Soften gelatin in cold water. Dissolve over low heat. Beat egg yolks until light. Beat in sugar; stir in gelatin and rum. Fold in whipped cream and chill until mixture mounds from a spoon. Spoon into crust. Garnish with chocolate curls; chill.

Claudia Reali

STRAWBERRY PIE

1 c. water	3 Tbsp. cornstarch
1 c. sugar	3 Tbsp. strawberry jello

Boil water, then add to sugar. Combine this with the cornstarch. Cook till thick. Remove and add strawberry jello. Pour over fresh or frozen berries in a baked 9 inch pie shell. Refrigerate. Use your own favorite topping.

Isabel Jones, Pat Bindi

STRAWBERRY YOGURT PIE

2 (8 oz.) cartons strawberry yogurt	1 (8 oz.) container Cool Whip, thawed
1 small pkg. frozen strawberries, thawed	

Mix all ingredients together. Put into a prepared graham cracker crust. Freeze for 4 hours. Remove 1/2 hour before serving.

Helen Trona

WALNUT PIE

1 unbaked 9 inch pastry shell	2 Tbsp. margarine, melted
3 eggs	1 tsp. vanilla
2 c. Karo light corn syrup	1/8 tsp. salt
	1 c. chopped walnuts

Beat eggs slightly. Mix in corn syrup, margarine, vanilla and salt, then nuts. Pour into unbaked shell. Bake at 400° for 15 minutes. Lower oven temperature to 350° and continue baking 30-35 minutes.

Nadia Lynch

MERINGUE FOR CREAM PIES

3 egg whites
1/4 tsp. cream of tartar
6 Tbsp. sugar
1/2 tsp. flavoring

Beat egg whites with cream of tartar until frothy. Gradually beat in sugar, a tablespoon at a time. Beat until sugar is completely dissolved. Beat in flavoring. Pile meringue onto hot pie filling, being careful to seal meringue all the way to the edge of crust to prevent shrinking or weeping. Swirl or pull up to points for decorative top. Bake at 400° for 8 to 10 minutes or until delicately brown. Cool away from drafts.

Pauline Kopanic

CORNSTARCH MERINGUE

(To stabilize meringue.)

1/2 c. water
1 Tbsp. cornstarch
3 egg whites
Dash of salt
6 Tbsp. sugar
1 tsp. vanilla

Combine cornstarch and water; stir until dissolved. Cook, stirring until thickened. Cool slightly. Beat egg whites until just foamy. Add cornstarch mixture and sugar gradually. Add vanilla. Continue beating until egg whites are very stiff and glossy and sugar is dissolved. Spread on filling and brown in preheated 350° oven for 20 minutes.

Helen Costa

APPLE DUMPLINGS

2 c. flour
1 tsp. salt
2 tsp. baking powder
3/4 c. shortening
1/2 c. milk
6 baking apples

Sauce:

2 c. sugar
2 c. water
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/4 c. butter

Mix ingredients as pie dough. Roll dough and cut into

Bring the corners of the square together over the apple. Place in a baking pan.

Sauce: Cook the sugar, water, cinnamon and nutmeg for 5 minutes, then add the butter. Pour over the dumplings and bake in 375° oven for 35 minutes.

Gerry Stump

CHERRY OR BERRY CUTS

3 1/2 c. flour	1 tsp. salt
2 tsp. baking powder	1 c. sugar
1 c. shortening	2 egg yolks
2 tsp. vanilla	

Mix all the ingredients together in a large bowl to form a smooth dough. Pat a little over 1/2 into a 9x12 inch baking sheet with some going up the sides too. Fill with 2 cans of Thank You brand fillings. Roll remaining dough out between two sheets of waxed paper. Peel off the top layer of paper and carefully put the lid on the pan, peel off the other layer of waxed paper. You can even patch up the dough because it bakes back together. Mix the egg whites with 1 teaspoon water and spread over the top. Sprinkle with crushed nuts; bake at 400° for 30 minutes.

Frances Rendulic

PATTY PIES

Crust:

3/4 c. shortening (Crisco)	2 c. flour
1/2 c. hot water	1 tsp. salt

Filling:

1 c. sugar	1/2 c. butter
3 eggs	1 c. nuts, chopped fine
	1 c. raisins

Let raisins stand in boiling water 15 minutes and then drain. Cream sugar and butter well together and then add eggs which have been beaten well, then add nuts and raisins. Line muffin tins with crust and pour the ingredients into pans. Bake in 325° oven about 50 minutes.

CHERRY TARTS

Pastry Shell:

3 c. flour
1/2 c. Crisco
1/2 c. oleo
2 Tbsp. powdered sugar
2 egg yolks
1/2 to 3/4 c. water

Filling:

1 large pkg. cream cheese
1 pkg. Dream Whip
1 c. powdered sugar
1 can Thank You cherries

Shell: Mix like pie crust; shape in tassie pans. Bake at 350° for 12 minutes; cool.

Filling: Mix Dream Whip and set aside. Blend powdered sugar and softened cream cheese. Add to Dream Whip (tint pink if you like). Fill tart shells. Drop one cherry on each tart. Keep refrigerated.

Vi Penak, Shirley Vadella

PEANUT BUTTER TARTS

Place in mixing bowl:
1 2/3 c. flour
3 Tbsp. cocoa
1 tsp. baking soda

Cut in 1 stick margarine. Add:

1 c. brown sugar
1/2 c. creamy peanut butter
1 egg
2 Tbsp. water
1 tsp. vanilla

Chill dough 1 hour. Roll into walnut size balls. Roll in flour. Place ball of dough into tiny tart pan and press down with fingers and up sides (you can use the floured handle of an ice cream scoop to press the dough down). This is a bit quicker than using your fingers. Fill each tart with about 1/2 teaspoon of following filling.

Filling: Mix together 1 cup crunchy peanut butter and 1/2 cup white sugar. Bake at 350° for 14 to 15 minutes. Cool completely. Remove from pan. Ice with melted sweet chocolate bits. Sprinkle top with chocolate sprinkles. One cup sweet milk chocolate bits are enough, but if you use a whole 12 ounce bag, they will look and taste even better. Makes 4 dozen

PECAN TAFFY TARTS

Pastry:

1 (3 oz.) pkg. cream cheese
1 c. sifted flour
1/2 c. oleo

Filling:

1 Tbsp. butter
1 egg
Dash of salt
3/4 c. brown sugar
1 tsp. vanilla
2/3 c. broken nuts

Blend cream cheese and butter; stir in flour. Chill 1/2 hour. Shape in 2 dozen balls. Place in tiny muffin pans. Press dough on bottom and sides. Beat egg, sugar, butter, vanilla and salt. Put nuts in first, then filling. Bake in slow oven (325°) for 25 minutes or until filling is set. Cool, then remove.

JoAnn Mizikar

VIENNA TARTS

1 c. butter or oleo
8 oz. cream cheese
1 3/4 c. flour
1/4 tsp. salt
1/2 tsp. grated lemon rind

Sift flour and salt; add lemon rind. Cut in butter and cream cheese. Form a ball. Wrap in waxed paper and chill for about 30 minutes. Roll out on floured board to 12 inch square. Cut into 3 inch squares. Place 1/2 teaspoon strawberry preserves on each square. Brush edges with slightly beaten egg white. Fold over to form rectangles or triangles. Seal edges. Brush top with egg white. Place on ungreased baking sheets; bake in 350° oven for 25-30 minutes.

Kay Bruno

CHOCOLATE FILLING

1 square chocolate
2/3 c. vegetable shortening
1/2 c. sugar
1/3 c. evaporated milk
1 Tbsp. water
1/4 tsp. salt
1 tsp. vanilla

Beat 10 minutes or until fluffy.
P.S. Premelted unsweetened chocolate is now available.

Helen Batiste

CREAMY FILLING

In saucepan:

1 c. milk	5 Tbsp. flour

Cook until smooth and thick; remove from heat and cool. In mixing bowl:

1 c. powdered sugar	2 drops of vanilla
2 sticks oleo	3 shakes salt

Mix until creamy and add mixture of milk and flour paste that is cooled. Beat until like whipped cream. Use for cupcakes, gobs, etc.

Jean Zelenko

MIRACLE PIE CRUST

4 c. all-purpose flour	2 tsp. salt
1 3/4 c. vegetable shortening	1 Tbsp. vinegar
	1 egg
1 Tbsp. sugar	1/2 c. water

Using a fork, mix together the first four ingredients. In a separate dish, beat the remaining ingredients. Combine the two mixtures, stirring with a fork until all ingredients are moistened. With hands, mold dough in a ball. Chill at least 15 minutes before rolling it into desired shape. Dough can be left in the refrigerator for three days or it can be frozen until ready for use. Makes two 9 inch double-crust pies and one 9 inch shell.

Patricia Kozicki

MY FAVORITE PIE CRUST

1 1/2 c. flour
  (unbleached)
1 tsp. salt
3/4 c. Crisco
1/4 c. water

Mix the above ingredients together until crumbly. Make a paste out of 1/3 cup flour and 1/4 cup water and drizzle evenly over crumb mixture. Form into 2 patties. Refrigerate for 1 hour. Makes enough for a two crust 9 inch pie.

Fran Koschalk

PERFECT PIE CRUST

3 c. flour
1 tsp. salt
1 1/2 c. Crisco (or
  substitute other
  shortening)
1 Tbsp. vinegar or
  lemon juice
1 egg
6 Tbsp. cold water

Mix together flour and salt; cut in Crisco or other shortening. Combine vinegar or lemon juice, egg and water. Add to flour mixture. Use plenty of flour when rolling if dough is sticky. Makes enough dough for two 2 crust pies, or three 1 crust pies.

Mary Kovscek, Vi Penak

SPECIALTY PIE CRUSTS - SHORT-CUT PASTRY FOR FRUIT PIES

2 c. sifted flour
2 tsp. sugar
1 1/4 tsp. salt
2/3 c. cooking oil
  or salad oil
3 Tbsp. milk

Combine flour, sugar and salt. Sift into an 8 or 9 inch pie pan. Whip oil and milk together with a fork and pour over flour mixture. Mix with fork until all flour is moistened. Save out about one third of dough to top pie. Press remaining dough evenly in pie pan, covering bottom and sides. Crimp the edges. Add the fruit filling. Crumble reserved dough over filling to make top crust. Bake as fruit-pie recipe directs.

Dolores Ridgway

** NOTES **

** NOTES **

Cakes, Cookies, Icings, Dessert's

THE SIZE OF THE CAKE PAN IS IMPORTANT

If it is too large, the cake will be dry and crusty. If it is too small, the batter will run over the top as it rises. As a general rule, a recipe containing 2 cups of flour may be baked in a loaf pan 4x9 inches, in a square pan, 8 or 9 inch square; in 2 - 8x9 inch layer cake tins; in a 12 section muffin tin.

Do not butter pans for sponge or angel food cakes.

Do not oil any cake or bread pans. It sticks.

If the oven is too hot, the cake will be small, cracked and heavy. If the oven is too cool, the cake may run over the top of the pan, stick to the pan, or be coarse or soggy.

COOKIE REMEDIES

If drop cookies spread too much on pan, add 1 or 2 more tbsps. of flour.

If drop cookies seem crumbly, add 1 or 2 tbsps. cream to dough. If rollout dough is too dry to roll, work in 1 or 2 tbsp. butter or cream. If rollout dough is too soft to handle, chill, then work with small portions of it, working in small amounts of flour.

Let very delicate cookies cool slightly to stiffen so you can lift them without breaking them. If they become too stiff, hold pan over moderate heat to soften cookies slightly.

PIE POINTS

Always remove refrigerator pies from the refrigerator 20 min. before serving to remove the chill from the crust.

Put another pie plate on top of crust when baking pie shell so that it does not bubble up. Pies will be brown and glossy if brushed with milk before baking.

Too much moisture in pastry dough will make it tough and the pie will steam instead of bake. When making a baked,

CAKES, COOKIES, ICINGS, DESSERTS

CAKES

APPLE CAKE

2 c. sugar
1 1/2 c. corn oil
3 eggs
2 tsp. vanilla
3 c. unsifted flour
1 tsp. baking soda
1 tsp. salt
1/4 tsp. ground cloves
1 tsp. cinnamon
5 c. diced apples
1 c. chopped nuts

Cream sugar and corn oil; add eggs, 1 at a time. Sift flour, soda, salt, cloves and cinnamon. Add apples, vanilla and nuts to egg mixture. It will be difficult to stir. Bake in greased 9x13x2 inch pan at 325° for 55 to 60 minutes. Top with powdered sugar or whipped cream.

Bernice Asmonga, Vi Penak
Maxine Zimmerman

APPLE CAKE

Do not use mixer. Sift together:

2 1/2 c. flour
3/4 tsp. salt
2 tsp. cinnamon
2 tsp. baking soda

In large bowl break 2 eggs over 4 cups chopped apples. Stir lightly with fork. Add:

2 c. sugar
1 tsp. vanilla
1 c. chopped nuts
1/2 c. oil plus 1 tsp. oil

Stir well. Add dry ingredients gradually. Raisins are optional. Bake in greased 9x13 inch pan at 325° for 1 hour.

Margaret Farmer

APPLE CAKE

1 yellow cake mix
1 pkg. instant vanilla pudding
4 eggs
1 c. salad oil
1 c. sour cream

Beat above ingredients 5 minutes. Mix in separate bowl:

1 c. sugar
2 tsp. cinnamon
1/2 c. chopped nuts

Also, you will need 2 apples, sliced thin. Grease tube or Bundt pan. Pour 1/2 batter into pan; layer with 1/2 of apples and 1/2 sugar mixture. Spoon over 1/2 batter, then apples and sugar mixture. Bake 1 hour at 350°. Cool in pan for 45 minutes.

Mary Kovscek

EASY APPLE CAKE

2 c. apples, diced, peeled
1/4 c. oil
1 tsp. cinnamon
1/4 tsp. salt
1 egg
1 c. sugar
1 c. flour
1 tsp. baking soda
1/2 c. nuts

Let apples and sugar stand for 1/2 hour. Add oil and egg. Blend in flour, cinnamon, baking soda, salt and vanilla. Add nuts. Bake in a greased 8 inch square pan at 350° for 45-50 minutes.

Frances Rendulic

JEWISH APPLE CAKE

Mix and set aside:
3/4 c. sugar
1 tsp. cinnamon
4 apples, cut into 1/4 inch slices

Have ready:
4 c. flour
2 1/4 c. sugar
1 c. orange juice
1 c. cooking oil
4 tsp. baking powder
1/2 tsp. salt
4 eggs

Mix all together; mix well. Pour 1/2 batter into tube pan. Add 1/2 apples. Put 1/2 sugar and cinnamon mixture over apples. Then put remaining batter and apples and cinnamon and sugar again. Bake at 350° for 1 1/2 hours or until done.

Claudia Reali

OVERNIGHT APPLE CAKE

4 c. diced apples
1 c. oil
2 c. sugar
1/2 tsp. salt
2 Tbsp. vanilla
2 beaten eggs
3 c. flour
2 tsp. baking soda
1 tsp. cinnamon

Mix first five ingredients in a bowl and let set overnight or for two hours. Next day, add remaining ingredients. Pour into a 13x9 inch ungreased pan; bake at 350° for 45-60 minutes.

Irene Coulson

RAW APPLE CAKE

1 1/2 c. Crisco oil
2 c. sugar
3 eggs
3 c. flour
1 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
3 c. chopped raw apples
1 c. chopped nuts
1/2 c. maraschino cherries

Beat Crisco oil, 2 cups sugar and eggs until well blended. Sift together flour, salt, baking soda and cinnamon. Combine the two mixtures. Add raw apples, nuts and cherries. Bake in greased and floured tube pan for 1 hour and 10 minutes at 375°.

Fran Koschalk

APPLE SKILLET CAKE

3 Tbsp. butter
2/3 c. brown sugar
3 c. pared apples, thinly sliced
1/3 c. raisins
1/4 c. sugar
2/3 c. brown sugar
1/3 c. shortening
2 egg yolks, unbeaten
1 tsp. vanilla

2 tsp. baking powder	2/3 c. evaporated milk, undiluted
1/2 tsp. salt	2 egg whites

Melt butter in heavy skillet, measuring 10 inches across top. Remove from heat; add 2/3 cup brown sugar. Arrange apples in skillet; add raisins. Sift flour, baking powder and salt. Set aside. Add sugar and brown sugar gradually to shortening, creaming well. Add dry ingredients alternately with milk. Blend thoroughly after each addition. Beat egg whites until stiff but not dry; fold into batter. Pour over apples. Bake in moderate oven (350°) for 35 to 40 minutes. Turn out of skillet immediately. Serve warm.

Jeanne Yakubic

APRICOT JELLO FRUIT CAKE

1 (3 oz.) pkg. apricot jello	2 c. miniature marshmallows
1 (1 lb.) can fruit cocktail (including juice)	1 box lemon, yellow or white cake mix

Grease and flour 9x13 inch baking pan. Pour jello and fruit cocktail mixture into baking pan. On top of this mixture, sprinkle 2 cups miniature marshmallows, completely covering top. Now mix a box of lemon, yellow or white cake mix (see note below) according to directions on box, and pour on top of marshmallows. Bake at 350° for 40 minutes. Cool for 45 minutes, then refrigerate 3 to 4 hours or overnight. Serve upside down. If desired, cake can be turned out after chilling. It looks very pretty.

Note: If using white cake mix, use 2 whole eggs and a little less liquid.

Theresa Kosmo

GLAZED APRICOT NECTAR CAKE

1 lemon flavored cake mix	1/2 c. Crisco oil
1/3 c. granulated sugar	4 eggs
1 c. apricot nectar	

Combine cake mix, sugar, apricot nectar and oil. Beat at medium speed for 2 minutes. Add eggs, one at a time, beating well after each addition. Pour into greased and floured 10 inch tube pan; bake at 325° for 1 hour. Cool cake slightly, then remove from pan. Glaze with 1 cup powdered sugar to which has been added the juice of 1 lemon.

Frances Zablotney

BANANA CAKE

1/2 c. shortening
1 3/4 c. sugar
2 egg yolks, beaten
3 c. flour
1 tsp. soda
1 c. sour milk
1 tsp. vanilla
3 bananas, mashed
2 egg whites, beaten
3/4 c. walnuts

Cream shortening; add sugar, then egg yolks and bananas. Sift dry ingredients; add alternately with sour milk; add vanilla and nuts. Fold in egg whites. Bake in desired pan at 350° for 40 minutes.

Pauline Kopanic

BANANA CREAM CAKE

2 1/4 c. sifted cake flour
1 1/4 c. sugar
2 1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 c. Crisco (1/4 lb.)
3 eggs, unbeaten
1 1/2 c. ripe mashed banana
1 tsp. vanilla
1/3 c. molasses

Preheat oven to 375°. Grease and line pan with waxed paper. Sift first five ingredients together. Add shortening, eggs and 1/2 cup mashed banana. Beat 2 minutes at low speed and scrape bowl as necessary. Add remaining cup of bananas and vanilla. Beat 1 more minute. Pour into one 13x9 inch pan for 45 minutes or two 8 inch square pans. Bake 25 minutes at 375° until done.

Margaret Duda

BANANA NUT CAKE

2/3 c. shortening
1 1/2 c. sugar
2 egg yolks, beaten
1 c. mashed banana
2 c. flour
1 tsp. baking powder
1 tsp. baking soda, dissolved in 1/2 c. warm water
1 tsp. vanilla
1 c. nuts, chopped

Combine ingredients in order given. When thoroughly mixed, fold in 2 egg whites which have been stiffly beaten. Pour into waxed paper lined pans and bake for 1 hour at 350° (loaf pan) for 30-40 minutes for 8 or 9 inch pans.

Frances Stawovy

DR. BIRD CAKE

3 c. flour
1 tsp. baking powder
1 tsp. cinnamon
2 c. sugar
1 tsp. salt
1 1/4 c. oil
1 (8 oz.) can crushed pineapple (don't drain)
1 1/2 tsp. vanilla
3 eggs
2 c. diced banana

Preheat oven to 350°. Use 8 inch tube pan. Sift together dry ingredients. Add pineapple, oil, vanilla, eggs and bananas. Mix well till blended; do not beat. Bake 1 hour 10 minutes.

Cassie Pekar

CARROT CAKE

1 1/2 c. grated carrots
1 c. sugar
2 Tbsp. shortening
1 lb. raisins
1 1/2 c. water
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 tsp. allspice

Mix well; boil 5 minutes. Let stand until cool. Add:

2 c. flour
1 tsp. baking soda
1 egg

Bake in loaf pan 1 hour in 350° oven. Add candied fruit and nuts for fruit cake.

Maude McCauley

CHEESE CAKE

Crust:

12 graham crackers
1/4 tsp. almond extract
1/4 lb. butter
2 Tbsp. sugar

Filling:

2 (8 oz.) pkg. cream cheese
1 c. sugar
4 eggs (beat one at a time)
1 tsp. almond extract

Whip filling and pour into crust. Bake 35 minutes or until set at 350°. Take out of oven; let stand 10 minutes.

Topping:

1 pt. sour cream
1 tsp. vanilla
2 Tbsp. sugar

Spread on cake; put in oven for 5 minutes at 425°.

Florine LeDonne

CHEESE CAKE

Crust:

1 1/2 c. crushed graham crackers
1/4 c. granulated sugar
1 c. chopped nuts
1/4 c. melted butter
1/4 tsp. salt

Grease spring form pan with butter. Mix ingredients and form crust around sides and bottom of pan. In mixer, place 3 large packages cream cheese. Add:

5 eggs, one at a time
2/3 c. sugar
2 tsp. vanilla

Mix well about 5 minutes. Will become very thin, like water. Pour into crust and bake at 350° for 1 hour. Remove from oven and cool on rack 5 minutes. Mix together well:

1 pt. sour cream
1 c. granulated sugar
1 1/2 tsp. vanilla

Pour this topping over cake and bake 5 more minutes; cool well. Leave cake in pan and refrigerate overnight. Top with canned pie filling (cherry or strawberry). This cake freezes well.

Patti Tonarelli

CHEESECAKE

1 1/4 c. graham cracker crumbs (about 16 crackers)
2 Tbsp. sugar
3 Tbsp. butter or margarine, melted

2 (8 oz.) pkg. plus 1 (3 oz.) pkg. cream cheese (soft)
1 c. sugar
2 tsp. grated lemon peel
1/4 tsp. vanilla
3 eggs
1 c. dairy sour cream

Heat oven to 350°. Stir together graham cracker crumbs and 2 tablespoons sugar. Mix in butter thoroughly. Press mixture evenly in bottom of 9 inch spring form pan; bake 10 minutes. Cool. Reduce oven temperature to 300°. Beat cream cheese in large mixer bowl. Gradually add 1 cup sugar, beating until fluffy. Add lemon peel and vanilla. Beat in eggs, 1 at a time. Pour over crumb mixture; bake 1 hour or until center is firm. Cool to room temperature. Spread with sour cream. Chill at least 3 hours. Loosen edge of cheesecake with knife before removing side of pan. Top with fresh or frozen strawberries, sweetened.

Joanie Beck

CHOCOLATE SWIRL CHEESECAKE

1 (6 oz.) pkg. chocolate chips
1/2 c. sugar

1 1/4 c. graham crackers, crushed
2 Tbsp. sugar
1/4 c. butter, melted

Filling:

2 (8 oz.) pkg. cream cheese
3/4 c. sugar

1/2 c. sour cream
1 tsp. vanilla
4 eggs

Cook 6 ounce package chocolate chips and 1/2 cup sugar over hot water until smooth. Remove from heat. Put graham cracker crumbs, 2 tablespoons sugar and melted butter, mixed together, into bottom of 9 inch spring form pan. Mix cream cheese; gradually add sugar, then add sour cream and vanilla, adding eggs, one at a time. Pour chocolate in half of the batter. Pour chocolate batter into pan first. Swirl the rest of the batter through chocolate batter; bake for 50 minutes at 325°. Cool at room temperature and refrig-

COCONUT CHEESE CAKE

3 c. flour
1 c. sugar
1/2 tsp. salt
3 tsp. baking powder
1/2 tsp. baking soda
1/2 lb. oleo
2 whole eggs and 2 yolks
1 tsp. vanilla

Divide dough, half for top and half for the bottom.

Filling:

2 lb. dry cottage cheese
2 whole eggs and 2 yolks
1 c. sugar
1 c. coconut

Mix ingredients. Beat egg whites stiff and put into filling. Put top over filling. Bake at 350° for 45 minutes. Ice with following icing:

1 c. shortening
1 c. sugar
1 c. canned milk
2 tsp. vanilla

Mary Zavatson

GRANNY NORMA'S EASY CHEESE CAKE

1 pkg. yellow cake mix
2 Tbsp. oil
2 (8 oz.) pkg. cream cheese (soft)
1/2 c. sugar
4 eggs
1 1/2 c. milk
3 Tbsp. lemon juice
3 tsp. vanilla
1 can cherry pie filling

Reserve 1 cup cake mix; combine remaining cake mix, 1 egg and oil until crumbly, then press into greased 13x9x2 inch pan. Cream sugar and cheese; add 3 eggs and reserved cake mix. Beat 1 minute at medium speed. At low speed, add milk, lemon juice and vanilla. Beat until smooth; pour over pressed mix. Bake at 300° for 45-55 minutes, until center is firm. Cool. Spread cherry filling on top.

Jeri Drake

GERMAN CHEESE CAKE

4 Tbsp. margarine
4 Tbsp. white sugar
1 egg, beaten
1 c. regular flour
Pinch of salt
1/2 tsp. baking powder

Mix above ingredients to make crust. Press into well greased 10 inch pie plate.

Filling:

1/2 lb. softened cream cheese
1/2 c. white sugar
2 beaten egg yolks

Cream above together and add:

1 Tbsp. regular flour
1 1/3 c. milk
1 Tbsp. lemon juice
1 tsp. vanilla

Beat 2 egg whites until stiff and fold into filling; bake at 350° for 45 minutes or until set and golden brown.

Patti Berestecky, Helen Petrus

JEWISH CHEESE CAKE

10 inch pan:	9 or 9 1/2 inch pan:
6 oz. cream cheese	4-8 oz. cream cheese
1 1/2 pt. sour cream	1 pt. sour cream
3 Tbsp. milk	2 Tbsp. milk
2 c. sugar	1 1/4 c. sugar
5 1/4 tsp. cornstarch	3 1/2 tsp. cornstarch
2 1/4 tsp. vanilla	1 1/2 tsp. vanilla
6 eggs	4 eggs

Beat cream cheese, sour cream and milk until creamy. In small bowl mix sugar, cornstarch, vanilla and eggs. Beat all ingredients together until creamy. Butter a spring pan and sprinkle with graham cracker crust. Bake 1 hour and 15 minutes at 325°. Turn off oven and open door. Leave cake there for 1 hour. Take out of oven; cool 10 minutes, and remove from pan.

Judi Durica

UKRAINIAN HONEY CHIFFON CAKE

5 eggs, separated
1/2 c. oil
1/2 c. sugar
1/2 c. honey
1 c. flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. each salt, cinnamon, cloves, cream of tartar

Beat egg whites and 1/4 cup sugar until stiff, adding cream of tartar for stiffening. Beat yolks and remaining sugar. Then add oil. Add remaining ingredients; then fold in whites. Bake at 350° in ungreased large angel food cake pan. Bake 45 to 60 minutes. Watch carefully.

Nadia Lynch

JEWISH CINNAMON CAKE

1/2 pt. sour cream or 1 c. milk and 1 Tbsp. vinegar
1 tsp. baking soda
1 stick oleo
3 eggs
1 c. granulated sugar
2 c. flour
1 tsp. baking powder
1 tsp. vanilla

Topping:

3/4 c. sugar
1 1/2 tsp. cinnamon

Put sour cream or milk and vinegar in bowl and add baking soda; set aside for one hour. Cream together oleo, eggs and sugar. Mix dry ingredients. Alternate dry ingredients and sour cream mixture. Mix well. Grease and flour angel food pan.

Mix together topping ingredients. Sprinkle 1/3 of sugar topping in pan; add 1/2 batter, more topping, and the rest of the batter, followed by the remaining sugar topping. Cut through batter with a knife. Bake at 350° for 45 minutes or until done.

Patricia Kozicki

COCONUT CAKE

1 white cake mix (bake as directed)
7 oz. canned milk
3/4 c. water
1/2 c. powdered sugar

Bake cake as directed. Mix last three ingredients and pour over warm cake that has been pierced with fork repeatedly. Cover with Cool Whip. Sprinkle with coconut and refrigerate.

Margaret Farmer

CHERRY COFFEE CAKE

3/4 c. sugar
1/2 c. orange juice
2 eggs
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 Tbsp. shortening
1 (21 oz.) can cherry pie filling
1 tsp. cinnamon
1/2 c. sugar
1/2 c. chopped walnuts

Cream sugar, orange juice and eggs, then blend in flour, baking powder, salt and shortening. Grease and flour 9x13 inch pan. Spread half of batter in pan, then spread on the can of pie filling, then the remaining batter on top of that. Before baking, sprinkle top with mixture of nuts, sugar and cinnamon. Bake at 350° for 1/2 hour or until done. You can use any fruit pie filling.

Helen Petrus

FAVORITE COFFEE CAKE

1 1/2 c. all-purpose flour*
3/4 c. sugar
2 1/2 tsp. baking powder
3/4 tsp. salt
1/4 c. shortening or margarine
3/4 c. milk
1 egg
Topping (below)

Heat oven to 375°. Grease round 9 x 1 1/2 inch layer pan, or 8x8x2 inch or 9x9x2 inch square pan. Blend all ingredients except topping; beat vigorously 1/2 minute. Spread in pan. Sprinkle topping over batter; bake 25 to 30 minutes or until wooden pick inserted in center comes out clean. Serve warm. Makes 9 to 12 servings.

*If using self-rising flour, omit baking powder and salt.

Topping: Mix until crumbly -

1/3 c. brown sugar, packed
1/4 c. all-purpose flour
1/2 tsp. cinnamon
3 Tbsp. firm butter

Variations:

Blueberry Buckle: Increase flour to 2 cups; carefully stir 2 cups well drained blueberries into batter and omit topping. Mix 1/2 cup sugar, 1/3 cup all-purpose flour, 1/2 teaspoon cinnamon and 1/4 cup soft butter. Sprinkle over batter in pan. Bake 45 to 50 minutes.

Jam-Raisin Coffee Cake: Decrease sugar to 1/4 cup and omit topping; spread batter in prepared square 8x8x2 inch or 9x9x2 inch pan. Mix 1/4 cup brown sugar (packed), 1/2 cup raisins and 1/4 teaspoon cinnamon; sprinkle over batter. Spoon 2/3 cup cherry or apricot jam or orange marmalade over brown sugar mixture.

While warm, spread with confectioners sugar icing. Blend 1 cup confectioners sugar, 1/2 teaspoon vanilla and about 1 tablespoon water.

Streusel-Filled Coffee Cake: Omit topping; spread half the batter in prepared pan. Mix 1/2 cup brown sugar (packed), 2 teaspoon cinnamon, 1/2 cup finely chopped nuts and 2 tablespoons butter, melted; sprinkle half the mixture over batter in pan. Top with remaiing batter, then remaining brown sugar mixture.

Joyce Matty

JEWISH COFFEE CAKE

Cream together:

1 c. shortening	1/2 tsp. salt
2 c. sugar	2 tsp. vanilla

Add 4 eggs, one at a time. Sift:

3 c. flour	3 tsp. baking powder

Add flour mixture to batter alternately with 1 cup milk. In little cup mix together 4 tablespoons sugar and 4 tablespoons cinnamon. Grease Bundt pan. Put batter on bottom; sprinkle with sugar and cinnamon mixture. Add another layer of batter; sprinkle with sugar and cinnamon mixture. Add another layer of batter; sprinkle with remaining sugar and cinnamon mixture. Bake at 350° for 1 hour. Cool 1 hour in pan. Sprinkle top with powdered sugar.

Patti Tonarelli

ITALIAN CREAM CAKE

2 c. sugar
2 c. cake flour (Pillsbury)
5 eggs, separated
1 stick oleo
1/2 c. Crisco
1 tsp. soda
1 c. buttermilk
1 small can cocoanut, grated
1 c. chopped pecans
1 tsp. vanilla

Cream oleo, Crisco and sugar; add egg yolks and beat. Add soda to buttermilk. Add to mixture flour and beat well. Add nuts and cocoanut. Fold in egg whites, beaten. Bake at 350°. Makes 3 layers.

Icing:

1 (8 oz.) pkg. Philadelphia
  cream cheese
1/2 stick oleo
1 box powdered sugar
1 tsp. vanilla
12 c. cocoanut
1/2 c. pecans

Cream well; add sugar, cocoanut and pecans. Soften cream cheese and oleo; add sugar and vanilla and pecans. No cooking.

Dolores Ridgway

BLACK FOREST CAKE

Prepare 1 package chocolate cake mix (pudding recipe) according to directions on box. Bake in 13x9 inch baking pan; cool completely in pan. Mix:

8 oz. sour cream
1 small pkg. instant
  chocolate pudding (dry)
1/4 c. cherry brandy
1 c. milk

Beat until smooth and fluffy; spread over chocolate cake. Cover and chill. Spread one can cherry pie filling over pudding layer. Chill overnight. Before serving, spread 1 large container Cool Whip over cherries. Sprinkle with chopped nuts.

Maude McCauley

CHOCOLATE CAKE

Cream:

2 c. sugar

1/2 c. butter

Add:

2 unbeaten eggs

1 tsp. vanilla

Sift together and add:

2 c. plain flour
1 tsp. soda
1/2 c. cocoa
1/4 tsp. salt
1/2 c. milk

Mix together well. Add 1 cup boiling water last. This batter is very thin. Cake will be very moist. Bake and cool. Add your favorite frosting. Bake in 13x9 inch greased and floured pan at 350° for 35 to 40 minutes.

Yvonne Urban

CHOCOLATE BEET CAKE

7 Tbsp. cocoa
1 c. oil
2 1/4 c. flour
1 1/2 c. sugar
1 1/2 tsp. soda
1 tsp. vanilla
3 eggs
1 (No. 303) can beets

Save half of juice (1/3 cup) from beets. Blend beets in blender or mash with fork. Add cocoa, 2 teaspoons oil from cup and beet juice in a small bowl. In large bowl, mix flour, soda, salt (pinch), oil, sugar, eggs and vanilla. Add cocoa and beet mixture to flour mixture; mix well. Bake at 350° for 45 minutes in long or round pan.

Nadia Lynch

DELICIOUS CHOCOLATE CHIP TORTE

1 3/4 c. sifted all-purpose flour
2 Tbsp. cocoa
1/2 tsp. salt
1 c. finely chopped dates
1 c. boiling water
1 tsp. baking soda
1/2 c. butter
1/2 c. Crisco
1 c. sugar
2 eggs, beaten
1 tsp. vanilla
1 c. chopped nuts
1 (6 oz.) pkg. chocolate chips

Sift flour, cocoa and salt. Mix dates, boiling water and soda; cool. Cream shortenings; add sugar and beat until fluffy. Add eggs. Alternately add flour and date mixture, blending well after each addition. Add vanilla. Spread in greased and floured 9x13 inch pan. Sprinkle with nuts and chocolate chips. Bake at 350° for 45 minutes; cool. Cut in squares. Serve plain or with ice cream.

Dee Codeluppi

CHOCOLATE MIRACLE

1 c. sugar
1 c. Miracle Whip
2 tsp. baking soda
1 tsp. baking powder
2 c. flour

4 Tbsp. cocoa (heaping)
1 tsp. salt
1 c. water
1 tsp. vanilla
1/2 c. chopped nuts (optional)

Cream sugar and Miracle Whip; add sifted dry ingredients and liquids alternately; mix well. Add chopped nuts. Turn into greased and floured 9x13 inch pan and bake at 350° for 30 to 35 minutes.

Helen Bucci

CHOCOLATE SYMPHONY CAKE

3 c. sifted flour
2 c. sugar
1 tsp. salt
1 tsp. baking powder
2 tsp. soda
2/3 c. shortening

2 c. buttermilk or
  sour milk
3 eggs
3 squares chocolate, melted,
  or 9 Tbsp. Hershey's
  cocoa + 3 Tbsp. shortening

Sift dry ingredients into bowl; add shortening and milk. Beat two minutes on electric mixer or by hand (150 strokes per minute). Add eggs and melted chocolate; beat two minutes. Pour into 2 well greased and lightly floured 9 inch layer pans or one 11 1/2 x 15 1/2 inch pan. Bake in moderate oven (350°) for 35-40 minutes. Allow cake to stand in pan 5 minutes before turning out. Cool on racks.

Margaret Duda

FUDGE CAKE

2 c. boiling water
1/2 c. cocoa
2 tsp. soda
2 1/2 c. flour
1 tsp. vanilla
2 tsp. baking powder
3/4 tsp. salt
2 c. sugar
1 egg
4 Tbsp. shortening

Mix cocoa to one cup boiling water. To other cup of boiling water, add baking soda. Cream sugar, egg and cooled cocoa mixture. Sift dry ingredients and add to cocoa mixture. Pour into baking dish that is greased and sprinkled with flour. Bake for 30 minutes at 350° F.

Evelyn Sedlak

HERSHEY CAKE

Cream:
2 sticks oleo
2 c. sugar

Add 4 eggs, one at a time, and beating well after each. Melt 8 small Hershey's bars in double boiler and add to other mixture. Add alternately:

1 c. buttermilk
1/4 tsp. soda
2 1/2 c. flour

Add 2 teaspoons vanilla and 1 cup chopped nuts. Bake in greased and floured tube pan at 325° for 1 1/2 hours. Cool in pan not inverted.

Enes Shandor

MOIST CHOCOLATE CAKE

1 c. boiling water
4 squares chocolate
1/2 c. shortening
2 c. sugar
2 c. sifted cake flour
1 tsp. vanilla
1 1/2 tsp. soda
1/4 tsp. salt
1/2 c. sour milk or buttermilk
2 eggs, beaten slightly

Melt the first four ingredients together in pot on stove. Combine all the dry ingredients together and mix with chocolate mixture; mix well. Add sour milk, eggs and vanilla and minutes. Frost with Burnt Sugar Icing.

Burnt Sugar Icing:

2 egg whites
1/2 tsp. cream of tartar
1 tsp. vinegar
1 1/2 c. brown sugar
1/2 c. water

Beat egg whites and cream of tartar with mixer till stiff peaks form. In pan combine the sugar, water and vinegar. Cook 4 minutes after it comes to a boil. Pour hot syrup in mixer bowl with egg whites and beat 5 minutes.

Marge Petrus

MOIST DARK CHOCOLATE CAKE

Sift together:
2 c. flour
2 c. sugar
1 tsp. baking powder
2 tsp. baking soda
1/2 tsp. salt
2/3 c. cocoa

Add:
1 c. milk
1/2 c. salad oil
2 medium eggs
1 tsp. vanilla

Beat well; add 1 cup hot liquid coffee. Beat well again. Batter will be very thin. Bake in 350° oven 35 to 40 minutes. Use 9x13 inch pan.

Joyce Collins

TEXAS SHEET CAKE

2 2 c. flour
2 2 c. sugar
1 tsp. soda
2 1/2 tsp. salt
2 sticks oleo
4 Tbsp. cocoa
Boil in lg pan 3 ing
1 c. water, boiled
1/2 c. buttermilk or sour cream &
2 eggs, slightly beaten add
1 tsp. vanilla
add

Sift dry ingredients. Melt oleo and cocoa in 1 cup boiling water. Pour while hot over dry ingredients; add buttermilk or sour cream, beaten eggs and vanilla. Mix well. Bake at 350° for 20 to 25 minutes. Grease and flour cookie sheet.

Frosting: Melt 1 stick oleo and add 4 tablespoons cocoa and add 1 box powdered sugar and 1 teaspoon vanilla. Beat well and spread while cake is still hot.

Jean Zelenko, Margaret Duda

CROWN CAKE

2 boxes of lady fingers
1 pt. whipping cream
1/2 c. sugar
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
Rum (for basting)
1 can Thank You cherries (ready to use)

Line 8 inch spring form pan with lady fingers along sides and bottom, rounded side towards pan. This creates crown effect. Whip whipping cream stiff. Fold in cream cheese, sugar and vanilla. Spread half of this mixture on lady fingers. Top with additional lady fingers basted with rum. Top with remaining cream mixture. Chill cake overnight. Remove sides of spring form pan for serving. Top cake with cherries. This recipe is a very light simple and delicious dessert.

Cynthia Victoria, Patty Caruso

DATE SHEET CAKE

1 c. chopped dates
1 tsp. baking soda
3 eggs
1 c. oleo
1 c. sugar
3 c. flour
2 tsp. baking powder
1 tsp. vanilla

Pour 1 1/2 cups boiling water over dates and baking soda and let cool. Cream eggs, oleo and sugar; add flour, baking powder and vanilla. Add to date mixture and pour onto greased and floured cookie sheet.

Topping:

1/2 c. brown sugar
1/2 c. chopped nuts
1 small pkg. butterscotch chips

Mix all ingredients together and sprinkle over batter. Bake at 350° for 20-25 minutes.

Vi Penak, Evelyn Sedlak

DATE AND NUT CAKE

- 8 oz. dates
- 1 c. boiling water
- 1 tsp. baking soda
- 1 c. sugar
- 1/2 c. butter or margarine
- 1 egg
- 1 tsp. vanilla
- 1 1/2 c. sifted flour
- 1 tsp. salt
- 1/2 c. chopped nuts

Cut dates in small pieces, then sprinkle boiling water over them and set aside. Cream sugar and butter; add egg and vanilla and beat well. Mix in date mixture, blending well, before adding dry ingredients. Fold in nuts and beat until smooth. Bake in greased, waxed paper lined 8 inch square pan in 350° oven about 45 to 50 minutes. Serve with whipped cream or ice cream.

Enes Shandor

FUNNEL CAKES

- Salad oil
- 1 c. all-purpose flour
- 3/4 c. milk
- 1 tsp. double-acting baking powder
- 1/8 tsp. salt
- 1 egg
- Confectioners sugar

In a 12 inch skillet over medium heat, heat about 3/4 inch salad oil to 370° F. on a deep fat thermometer (or heat oil in electric skillet at 370°).

Meanwhile, in medium bowl, with a wire whisk or fork, mix flour, milk, baking powder, salt and egg. Holding a narrow spouted funnel (1/2 inch spout), close spout with finger, pour scant 1/4 cup batter into funnel. Over hot oil, carefully remove finger to let batter run out in a stream, while making a spiral about 6 inches in diameter. Fry 6 to 8 minutes until golden brown, turning once with tongs. Drain well on paper towels; stir batter well before pouring. Sprinkle cakes lightly with confectioners sugar. Serve warm. Makes 6 funnel cakes. To serve cold, cool cakes completely, do not sugar. Sprinkle with confectioners sugar just before serving.

Mrs. John Kozicki

CANDIED FRUIT CAKE

3 (7 1/2 oz.) pkg. dates	2 lb. shelled pecan halves
1 lb. whole candied cherries	2 tsp. baking powder
1 c. sugar	1/2 tsp. salt
1 lb. candied pineapple	4 eggs
	2 c. flour

Assemble ingredients and let stand at room temperature 1 hour. Use any size pans desired. Line with brown paper and grease paper. Set oven at 275°. Put coarsely cut dates and pineapple into large bowl; add cherries and dust with sifted flour, salt and baking powder. Mix well, separating pieces so they are well coated. Beat eggs and 1 cup sugar; add to fruit and mix. Add pecans and mix with hands until nuts are evenly coated with batter. Fill pans and pack down. Arrange fruit and nuts to decorate top. Bake 1 1/2 hours. Top of cake should be dry when done. Cool for 5 minutes. Remove paper and cool on rack, right side up. Wrap in cheesecloth and aluminum foil. Store 3 weeks in cool place. Optional: Mix 1/2 cup brandy in batter and/or age cake with brandy.

Helen Costa

LIGHT GINGERBREAD

Bake at 350° F. for 30 to 40 minutes. Sift together:

2 c. flour	1 tsp. ginger
1 c. sugar	1 tsp. cinnamon

Cut into dry ingredients 1/2 cup lard. Reserve 1/2 cup of this mixture for topping. Making well in center of remainder, add:

1/2 tsp. salt	1 egg
1 tsp. soda	1 c. sour milk
1/4 c. molasses	

Stir; do not beat. Place in 9x9x2 inch greased pan. Sprinkle with topping. Serve warm.

Emma Cunningham

HARVEY WALLBANGER CAKE

1 pkg. yellow cake mix	4 eggs
1 pkg. vanilla instant pudding	1/4 c. vodka
	1/4 c. Galliano liqueur
1/2 c. cooking oil	3/4 c. orange juice

Glaze:

1 Tbsp. orange juice	2 Tbsp. vodka
2 Tbsp. Galliano	1 c. confectioners sugar

Mix all ingredients and beat for 4 minutes. Pour batter into well greased and lightly floured Bundt or tube pan; bake at 350° for 45 to 50 minutes. Dust with confectioners sugar or the glaze shown above.

Dee Codeluppi

HONEY GRAHAM CAKE

2 packs graham crackers (18 to 22)	1 can applesauce
2 small boxes jello (different colors)	1 Cool Whip or Dream Whip

Mix each jello with 2/3 cup applesauce. On a long dish lay two crackers end to end. Spread with one heaping tablespoon of one jello; add two more crackers. Spread one heaping tablespoon of second jello, etc. Ice with Cool Whip. If you use Dream Whip, add 3 tablespoons of powdered sugar. Cool for one hour.

Emma Lancaster

* * * * *

To freeze fresh vegetables, select mature fresh vegetables. Wash thoroughly and blanch by placing in boiling water and bringing again to a boil. Boil asparagus, green beans, limas, cauliflower and spinach 2 minutes. Boil broccoli 3 minutes, peas 1 minute, corn on the cob 8 minutes, and cut corn 2 1/2 minutes. Submerge vegetables immediately in cold water for 4 to 5 minutes. Drain and package immediately for freezing.

HUMMINGBIRD CAKE

Sift:

3 c. cake flour
2 c. sugar
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon

Add:

3 eggs
1 1/2 c. vegetable oil
2 c. chopped bananas
1 c. chopped nuts
8 oz. crushed pineapple (juice included)

Mix by hand. Bake in a greased and floured tube pan 1 hour and 10 minutes at 350°.

Icing:

8 oz. cream cheese
1 stick oleo, softened
1 box powdered sugar

Regina Angelo

JELLO CAKE

1 box Duncan Hines lemon supreme
1 small box lime jello
4 eggs
3/4 c. oil (Crisco)
3/4 c. water

Mix all ingredients; beat with mixer at low speed for about 4 or 5 minutes. Pour into greased and floured 9 1/2 x 12 inch pan; bake 40 minutes at 350°. As soon as cake is removed from oven, make holes all over top with toothpick. Drizzle the icing all over; cool and cut into squares.

Icing: Sift 1 1/2 cups of powdered sugar into juice of 2 lemons; stir thoroughly and pour onto cake.

Gloria Lawrence

LADY FINGERS

2 c. shortening
3 c. flour
2 Tbsp. sugar
2 egg yolks
1 1/4 c. water
1/2 tsp. salt

it. Fold it 4 ways and put it back in refrigerator for 1 hour. Repeat this 2 more times. Roll dough thin and cut in 8 inch long and 1 inch wide; roll it on clothespin loosely. Bake at 425° for 5 minutes or 350° for 10 minutes or until light brown. Remove from oven; wait 1 minute before removing from clothespin.

Filling for Lady Fingers:

2 1/2 Tbsp. flour
1/2 c. milk
1 c. margarine
1 c. powdered sugar
2 Tbsp. marshmallow whip

Cook flour and milk until thick; let cool. Beat margarine until smooth. Add sifted powdered sugar. Add cooled mixture and beat. Add marshmallow whip and beat again.

Helen Hajostek

OATMEAL CAKE

1 tsp. vanilla
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
1 stick oleo
1 1/3 c. flour
2 eggs
1 1/4 c. boiling water
1 c. quick oats
1 c. brown sugar

Pour water over oats; let stand 20 minutes. Cream sugar and oleo. Add eggs and vanilla; add dry ingredients. Add oats; mix well. Bake in 9x13 inch pan (greased) at 350° for 35 minutes. Cool 1/2 hour. Pour on topping and bake at 375° for 15 minutes.

Topping:

1 c. brown sugar
1/2 c. milk
4 Tbsp. soft oleo

Mix and add 1/2 cup nuts and 1/2 cup cocoanut.

Theresa Kosmo

PEANUT BUTTER CAKE

1 pkg. yellow cake mix
1 1/4 c. water
4 eggs
1 c. chunky peanut butter

Heat oven to 350°. Grease and flour 13x9 inch pan. Beat cake mix, water, eggs and peanut butter in large mixing bowl on low speed; beat 2 minutes at medium speed. Pour in pan and bake for 40-45 minutes. Cool and frost with Browned Butter Frosting.

Browned Butter Frosting: Prepare 1 package of Betty Crocker creamy white frosting mix as directed, except heat butter in 1 quart saucepan over medium heat until light brown.

LaVerne Seidling

PEANUT-BUTTER-CHOCOLATE MARBLE CAKE

1/4 c. cocoa
2 Tbsp. powdered sugar
2 Tbsp. softened butter
2 Tbsp. warm water
1 c. peanut butter
1 pkg. white cake mix (with pudding in)
1 1/4 c. water
3 eggs
1/2 c. brown sugar, packed

Mix cocoa, powdered sugar, butter and 2 tablespoons water until smooth; reserve. Grease and flour 13x9x2 inch oblong pan. Beat cake mix, 1 1/4 cups of water, the eggs, peanut butter and brown sugar in large mixer bowl on low speed until moistened. Then beat on medium speed about 2 minutes. Mix 1 1/2 cups batter and the reserved cocoa mixture in small bowl. Pour remaining batter into pan; drop chocolate batter by spoonfuls onto white batter. Swirl through batter with back of spoon for marbled effect. Bake at 350° for 40 to 45 minutes.

Gerry Stump

PINEAPPLE PUDDING CAKE

1 yellow cake mix
1 can crushed pineapple, drained
1 small pkg. vanilla pudding, cooked

Combine pineapple and pudding; spread on top of cake. Cover with Cool Whip. Refrigerate.

Margaret Farmer

PINEAPPLE UPSIDE DOWN CAKE

1 c. brown sugar
3 Tbsp. oleo
3 eggs, beaten well
1 1/2 c. granulated sugar
1/2 c. pineapple juice
1 1/2 c. flour
1 1/2 tsp. baking powder
Pinch of salt
1 tsp. vanilla

Use an 8 or 9 inch cast iron skillet or an oblong pan. Cook brown sugar and oleo over low fire for 3 or 4 minutes until like caramel. Lay slices of pineapple in this brown sugar mixture. After adding granulated sugar to beaten eggs, beat well again. Pour the above ingredients over the pineapple and bake about 30 minutes at 375°. When toothpick comes out clean, it is done.

Patricia Kozicki

PISTACHIO - SOUR CREAM CAKE

1 box Duncan Hines butter recipe cake mix
1 box pistachio instant pudding
4 eggs
1/2 pt. sour cream
1/4 c. oil
1/4 c. water

Mix above ingredients together and pour into prepared Bundt pan or angel food cake pan. To prepare pan: In a small bowl mix 3 tablespoons sugar and 1 tablespoon cinnamon. Grease bottom and sides of pan. Then sprinkle cinnamon and sugar mixture all over to coat pan. Then pour batter into pan. If you have any of the cinnamon and sugar mixture left, sprinkle on top of batter and bake for 45 minutes at 325°.

Jean Letterine

PLUM FUN CAKE

1 1/2 c. all-purpose flour
1 c. sugar
1 tsp. baking soda
1 tsp. baking powder
1/2 c. cold water
1/2 c. chopped nuts
1/3 c. seedless raisins
1/3 c. cooking oil

1 tsp. vanilla
1 egg
1 (4 3/4 oz.) jar strained plums baby food (reserve 1 Tbsp. for icing)

In 9 inch square pan, combine flour, sugar, soda, baking powder and salt. Add remaining ingredients. Stir vigorously with rubber scraper for 1 minute. Bake at 350° for 30-35 minutes or until cake springs back when lightly touched in center. Cool; frost.

Frosting:

1 Tbsp. strained plums baby food
2 c. confectioners sugar
1/2 tsp. vanilla
1/4 c. soft butter

Combine all ingredients; beat until of spreading consistency. If necessary, thin with a few drops of water.

Frances Zablotney

POPPY SEED CAKE

2 c. sugar
4 eggs
1 1/2 c. salad oil
1 tsp. vanilla

Beat above ingredients together, then add:

3 c. sifted flour
1 large can milk
1 1/2 tsp. baking soda

Mix together with top mixture and add 1 can poppy seed filling and 1 cup chopped nuts. Bake in 10 inch tube pan at 350° for 1 hour 15 minutes.

Dorothy Beres

POPPY SEED CAKE

1 1/2 c. cooking oil
2 c. sugar
4 eggs
1 tsp. vanilla
3 c. flour
1 1/2 tsp. soda
1/2 tsp. salt
1 can Carnation milk
1 jar poppy seed filling
1 1/2 c. nuts

pan (ungreased) for 1 hour 10 minutes at 350° F. Lower temperature if using colored pan.

Pat Kopanic

POUND CAKE

1/2 lb. butter	1/2 tsp. vanilla
3 c. sugar	3 c. flour
1/2 pt. sour cream	6 eggs
1/2 tsp. baking powder	

Beat 1/2 pound butter and 3 cups sugar. Beat 1/2 pint sour cream, 1/2 teaspoon baking powder and 1/2 teaspoon vanilla. Add second mixture to first mixture; add 3 cups flour and 6 eggs. (Alternate 1 cup flour and 2 eggs.) Beat well. Bake in preheated 350° oven for 1 1/2 hours. Use 8 or 9 inch tube pan or Bundt pan. Let cool for 1/2 hour, then remove from pan.

Valeria Wasko, Jean Letterine

AUTUMN POUND CAKE

2 1/2 c. sifted flour	1 1/2 c. sugar
1 tsp. baking powder	3 eggs
1/2 tsp. baking soda	1 c. plain yogurt
2 tsp. cinnamon	1/2 c. canned pumpkin
1/2 tsp. salt	1 c. chopped walnuts (optional)
1/2 c. butter, softened	

Preheat oven to 325°. Grease and flour 9 inch tube pan. Combine first 5 ingredients; set aside. In large bowl with mixer at medium speed; beat butter until fluffy. Gradually beat in sugar; add eggs, one at a time, beating well after each addition. At low speed, beat in half the flour mixture, yogurt and pumpkin, scraping bowl occasionally. Add remaining flour mixture, beating until smooth. Stir nuts into batter. Pour prepared pan. Bake 55 to 60 minutes. Cool in pan on wire rack 10 minutes. Unmold onto rack and cool completely. Frost top with cream cheese frosting. Garnish with either whole walnuts, chopped nuts or candy corn.

Frosting: In small bowl, place one 3 ounce package softened cream cheese and 1/2 teaspoon vanilla. Beat on low speed until fluffy. Gradually beat in 2 cups sifted powdered

POLISH POUND CAKE

3 c. flour
1/2 c. Crisco
2 sticks margarine
1/4 tsp. salt
5 large eggs
3 c. flour
1 small can milk (add water to make 1 c.)
2 Tbsp. butternut flavoring
1 pt. cherries, well cut
1 c. walnuts, chopped

Cream shortening, sugar and salt; add eggs, one at a time, beating well after each egg. Add flour and milk alternately, ending with the flour. Fold in flavoring by hand. Add cherries and nuts. Pour batter into greased and floured tube pan; bake at 325° for two hours. Start in cold oven and do not open the oven door while baking. Remove from pan immediately.

Vi Penak, Emma Lancaster
Pauline Kopanic

SOUR CREAM CAKE OR POUND CAKE

2 sticks butter (not oleo)
3 c. sugar
6 eggs
1/4 tsp. soda
1 c. sour cream
1 tsp. vanilla or lemon extract
3 c. cake flour

Blend ingredients in order given until blended; bake in greased and floured tube pan or 2 loaf pans at 350° until done, approximately 1 1/2 hours.

Jean Mood

MASHED POTATO CAKE

Sift together:
2 c. flour
2 tsp. baking powder
1 tsp. nutmeg
1 tsp. cinnamon

Cream:
1 c. shortening or margarine
4 eggs
1 c. unseasoned mashed
2 c. sugar
1 1/2 squares unsweetened chocolate, melted and cooled

Add:

1 c. cold coffee	1 c. chopped nuts
	1 tsp. vanilla

Add dry ingredients to creamed mixture, alternately with coffee and vanilla, beating until smooth. Add nuts and bake in two 9 inch layer cake pans after greasing and flouring. Bake at 350° for 30 minutes. Frost with favorite icing.

Helen Shank

UGLY DUCKLING PUDDING CAKE

1 pkg. (2 layer size) yellow cake mix	1 c. Angel Flake coconut
	4 eggs
1 pkg. (4 serving size) Jell-O lemon instant pudding or pie mix	1/4 c. oil
	1/2 c. firmly packed brown sugar
1 (16 oz.) can fruit cocktail including syrup	1/2 c. chopped nuts (optional)

Blend all ingredients except brown sugar and nuts in large mixer bowl; beat 4 minutes at medium speed. Pour into greased and floured 13x9 inch pan. Sprinkle with brown sugar and nuts; bake at 325° for 45 minutes or until cake springs back when lightly pressed and pulls away from sides of pan. Do not underbake. Cool in pan for 15 minutes. Spoon hot Butter Glaze over warm cake. Serve warm or cool with prepared Dream Whip, if desired.

Butter Glaze: Combine 1/2 cup butter or oleo, 1/2 cup granulated sugar and 1/2 cup evaporated milk in saucepan and boil 2 minutes. Stir in 1 1/3 cups Angel Flake coconut. Spread over warm cake.

Jean Zelenko

MR. PUMPKIN CAKE

Bake at 350° for 50-55 minutes. Use 10 inch tube pan greased well, lightly floured.

1 pkg. spice cake mix	3/4 c. water
3/4 c. pumpkin, cooked or canned	1/4 c. vegetable oil
	3 eggs
	1 ice cream cup

Combine ingredients; beat 4 minutes at medium speed. Bake for 50-55 minutes until a toothpick inserted comes out clean. Remove cake from pan and cool completely.

Cover with frosting tinted orange with food coloring. Cover cone with frosting tinted green. Place in center. Use chocolate chips to make eyes, nose and mouth.

Yvonne Urban

PUMPKIN CAKE

1/2 c. shortening or butter
1 1/4 c. sugar
2 eggs
1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
2 c. cake flour
3 tsp. baking powder
1/2 c. chopped nuts
3/4 c. milk
1 c. pumpkin (canned)
1/2 tsp. baking soda
1/2 tsp. salt

Cream shortening; add sugar. Add eggs, one at a time. Mix together flour, cinnamon, ginger, nutmeg, salt and baking powder. Add alternately with milk; add nuts, pumpkin and baking soda; mix well. Pour into two 9 inch pans or a 9x13 inch pan; bake at 350° for 25 to 30 minutes.

Irene Coulson

RED CAKE

Bake at 350° for 40 minutes in two 8 inch pans.

1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 c. buttermilk
2 c. cake flour
1/3 c. red food coloring
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1 tsp. vinegar
2 Tbsp. cocoa
1 tsp. vanilla

Make paste of cocoa and food coloring. Cream shortening and sugar until fluffy. Add eggs and beat. Sift all dry ingredients together 3 or 4 times. Add this with buttermilk which is mixed with the vinegar; beat until smooth. Then add cocoa mix and vanilla.

Freda Rorke

REFRIGERATOR CAKE

1 box jello
1 c. boiling water
1/4 c. sugar
1 can cold evaporated milk

Mix first three ingredients together and let set until thickened. Add milk while beating jello. Line pan with graham crackers and pour in jello. Refrigerate until thickened. Top with graham cracker crumbs or sliced strawberries.

Evelyn Sedlak

RUM CAKE

1 box Duncan Hines golden butter cake mix
1 pkg. instant vanilla pudding
1/2 c. rum
1/2 c. water
1/2 c. oil
4 eggs
1 c. chopped nuts

Glaze: Boil 4 minutes; pour on top of cake -

1/2 c. sugar
1/2 stick oleo
1/8 c. rum
1/2 c. water

Beat 4 minutes; bake at 325° for 1 hour. While hot, prick cake with fork. Cover with glaze.

Emma Lancaster

SHEET CAKE

2 eggs
1 tsp. vanilla
1/3 c. milk
2 or 3 cans any kind of pie filling

Add above ingredients to:

4 c. flour
1 c. sugar
1 c. Crisco
1 tsp. baking powder
1 tsp. salt

Mix well until dough doesn't stick to hands. Make 2 balls of dough. Roll each separately between waxed paper to fit 18x12 inch cookie sheet. Place first half in cookie sheet and spread 2 or 3 cans of pie filling. Then cover top of filling with second portion of dough and bake 30 minutes in 350° oven. Cut in squares when cool. Sprinkle powdered sugar on top.

Enis Shandor

GERMAN SPICE CAKE

1 c. brown sugar
3 whole eggs
1 c. flour
1 tsp. baking powder
1 tsp. allspice
Pinch of salt
1 c. chopped nuts

Beat brown sugar and eggs together; add dry ingredients and mix well. Mix in nuts; spread in a flat greased 11x15 inch pan; bake at 375° for 15-18 minutes till done. Test with toothpick. Spread with a glaze of 1 cup powdered sugar and 3 tablespoons of milk while cake is still hot. Cut into diamond shapes.

Rosemary Hako

ITALIAN SPONGE CAKE

2 pkg. Anisette sponge cookies (soft type)
1 large (5 1/2 oz.) pkg. chocolate cooking pudding
3 c. milk for each box of pudding
1 large (5 1/2 oz.) pkg. banana cream cooking pudding
1 pkg. Dream Whip or large container of Cool Whip

Slice cookies in halves lengthwise. Place in 9x13 inch baking pan. Layer cookies in bottom of baking dish. Pour pudding over cookies while hot. Repeat layer of cookies. Repeat pudding layer; put aside and let cool. Spread whipped cream on top and sprinkle with chopped nuts or maraschino cherries (optional).

Note: You may use any flavor of puddings to your liking.

Dee Codeluppi

STRAWBERRY-CAKE JELLO

2 boxes strawberry jello
2 (10 oz.) pkg. strawberries

Dissolve jello in hot water. Crumble cake in bottom of 13x9 inch glass baking dish. Pour over above ingredients. Let set until firm; top with Cool Whip.

Vi Penak, Marge Penak

SWEET POTATO CAKE

1 c. butter (1 stick butter, 1 stick margarine)
2 1/3 c. flour
2 c. sugar
2 c. chopped walnuts
4 tsp. cinnamon
2 tsp. soda
1 tsp. salt
2 eggs
1 jar strained sweet potatoes baby food
1 large can crushed pineapple, undrained
2 tsp. vanilla

Melt butter. Mix all ingredients and butter in bowl. Blend well with fork; stir until smooth. Pour into greased pan. Bake at 325° for 40 to 60 minutes, or until toothpick tests smooth. Cool. Keep in refrigerator. Can be topped with powdered sugar, Cool Whip or sauce.

Betty Allen, Pat Bindi

WALNUT CAKE WITH LEMON FILLING

2 c. flour
1 1/4 c. sugar
2 1/2 tsp. baking powder
1 tsp. salt
1/3 c. butter or shortening
1 tsp. vanilla
2/3 c. milk plus 1/3 c. milk
1 large egg
1/2 c. walnuts, finely chopped

Sift flour, sugar, baking powder and salt together into bowl; add butter, vanilla and 2/3 cup milk. Beat with mixer for 2 minutes at medium speed; add rest of milk and egg and beat for 2 more minutes. Fold in walnuts. Pour into two round layer pans; bake at 350° for 25 to 30 minutes. When cake is cool, spread lemon pie filling between layers. Frost top and sides with Double Boiler Icing.

Double Boiler Icing: Mix in top of double boiler -

1 egg white
1/8 tsp. cream of tartar
3/4 c. sugar
3 Tbsp. water

Place over boiling water and beat with beater until mixvanilla. Remove from over hot water and continue beating until cool and stiff.

Mildred DePaolis

FOUR MINUTE YELLOW CAKE

Sift together:

2 c. unsifted flour
3 1/2 tsp. baking powder
1 1/2 c. sugar
1 tsp. salt

Add:

1/2 c. soft shortening
1 c. milk
1 tsp. vanilla or orange extract

Beat 2 minutes at medium speed; add 3 eggs. Beat 2 more minutes; bake in 350° oven 30-40 minutes in 9x13 inch pan.

Topping:

3/4 stick oleo
3/4 c. brown sugar
1 Tbsp. milk
Nuts or cocoanut

Boil for 1 minute; spread on cake and put under broiler for 1 minute.

Margaret Farmer

ZUCCHINI CAKE

2 1/2 c. sugar
3 c. flour
1 tsp. baking soda
1/2 tsp. salt
2 tsp. baking powder
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
4 eggs
1 1/2 c. oil
3 c. unpeeled, grated zucchini
1 c. chopped nuts

Stir dry ingredients together, then add eggs, oil, zucchini and nuts. Bake in a 325° oven for 1 1/4 to 1 1/2 hours. Put in Bundt pan.

Icing:

1/2 stick oleo
2 c. powdered sugar

Mix butter with cream cheese, sugar and vanilla. Ice when cake is cooled.

Freda Rorke

COOKIES

BLACK BOTTOM CUPCAKES

Topping: Combine in bowl -

8 oz. cream cheese
1 unbeaten egg
1/3 c. sugar
1/8 tsp. salt

Mix and add 6 ounces chocolate chips and set aside.

Batter:

1 1/2 c. flour
1 c. sugar
1/4 c. cocoa
1 tsp. baking soda
1/2 tsp. salt

Mix well and add:

1 c. water
1/3 c. cooking oil
1 tsp. vinegar
1 tsp. vanilla

Beat with spoon. Fill paper cups 1/3 full. Add 1 teaspoon topping and bake at 350° for 30 minutes. Makes about 1 1/2 dozen. For miniature cupcakes, bake at 350° for 15 minutes. Makes about 3 dozen.

Pat Bindi

GEMS

1 c. butter
1/2 c. sugar
1 egg
1 tsp. vanilla
2 c. flour

Cream soft butter and sugar; add egg and vanilla. Stir in flour (you may need a little more). Grease miniature cupcake pans. Take a piece of dough the size of a nickel; press into pan with thumb. Put 1 teaspoon filling in each cup.

(Continued on next page.)

Filling:

3 eggs
1 c. light brown sugar
1/2 c. honey
1 tsp. vanilla
1 c. flaked coconut
1 c. ground nuts

Beat eggs well; add sugar, honey, vanilla, coconut and ground nuts. Bake at 325° for 25 to 30 minutes. Cool on wire rack. Makes 5 dozen.

Rhea Dalola

TINY CHEESE CAKES

2 (8 oz.) pkg. cream cheese
3/4 c. sugar
3 egg yolks

Topping:

3/4 c. sour cream
2 1/2 Tbsp. sugar
1 tsp. vanilla

Butter miniature pans well. Sprinkle with graham cracker crumbs and shake around till well coated. Soften cheese, cream with sugar and add egg yolks; mix well. Beat 3 egg whites very stiff; fold into mixture. Fill pans to top (will fall). Bake 15 minutes at 350°. Remove from oven and cool. For the topping mix sour cream, sugar and vanilla well together. Slightly spoon over cakes and bake 5 minutes at 400°. Cool in pans and remove. Refrigerate.

Jan Zelenko

CHEESE CUPS

1 1/2 c. vanilla wafers, crushed fine
1/4 c. sugar
1/4 c. melted butter

Filling:

1/2 c. sugar
2 (8 oz.) pkg. cream cheese
1 tsp. vanilla
3 eggs

375° for 15 minutes. Makes 7 dozen. To make filling, just beat the ingredients for filling together with a mixer.

Helen Trona, Mary Kovscek
Cynthia Victoria

JIFFY CHOCOLATE CUPCAKES

1/2 c. cocoa	1 c. sugar
1 1/2 c. flour	1 egg
1 tsp. soda	1 tsp. vanilla
1/2 tsp. salt	1/2 c. buttermilk
1/2 c. shortening	1/2 c. hot water

Cream shortening, sugar, egg and vanilla together. Dissolve cocoa in hot water. Alternately add remaining ingredients; fill 2/3 full. Bake at 375° approximately 15 minutes. Makes about 1 1/2 dozen.

Evelyn Sedlak, Betty Frow

PECAN TASSIES

1 (3 oz.) pkg. cream cheese	1 c. sifted all-purpose flour
1/2 c. butter or margarine	2/3 c. chopped pecans

Filling:

1 egg	1 Tbsp. vanilla
3/4 c. brown sugar	Dash of salt
1 Tbsp. butter or margarine	

Let cream cheese and butter or margarine soften at room temperature; blend together. Stir in flour. Shape into 2 dozen 1 inch balls; place in ungreased muffin pans. Press dough against bottom and sides. Combine ingredients for filling and spoon filling over above ingredients, and sprinkle with pecans. Bake 15-20 minutes at 350°.

Jean Zelenko

BANANA JUMBO COOKIES

1 c. shortening	1 tsp. vanilla
1 c. sugar	3 c. flour
2 eggs	1 1/2 tsp. baking soda
1 c. mashed bananas	1/2 tsp. salt
	1 c. chopped nuts

Mix shortening and sugar; add eggs, mixing well. Stir in mashed bananas, buttermilk and vanilla. Stir in dry ingredients and nuts; chill dough for 1 hour. Drop by teaspoonfuls on lightly greased cookie sheet. Bake in 375° oven for 10 minutes.

Gerry Stump

FANKY (FRIED BOWED COOKIES)

1 lb. butter or oleo	12 oz. flat beer (open the night before)
4 tsp. sugar	5 to 6 c. sifted all-purpose flour
2 eggs	
Oil for deep frying	

Cream butter with sugar; beat in eggs. Add beer and gradually beat in 4 to 5 cups flour or enough to make a soft dough. Turn out onto floured surface; knead until dough no longer sticks to hands. Add remaining flour as necessary to keep dough from becoming sticky; chill. Working with a small amount of dough at a time, roll out until very thin. Cut into long strips about 3/4 inch wide by 6 inches long, cutting ends diagonally. Make a slit 1 1/2 inches long in center of each strip; pull one end through the slit to make a bow shape. Heat oil; deep fry a few cookies at a time. If frying in skillet, brown one side, then the other. When browned, drain on paper towel. Sprinkle with confectioners sugar. Yield: About 200.

Jean Zelenko

BUTTERSWEETS

Use 2 rolls refrigerated chocolate chip cookies.

Filling:

2 (3 oz.) pkg. cream cheese, softened
1/2 c. maraschino cherries, sliced and drained
1 drop red food coloring

Topping:

1 c. (6 oz.) semi-sweet chocolate pieces
1/4 c. butter

Slice cookie dough 1 inch thick and cut each slice into quarters. Place on ungreased cookie sheet. Bake at 375° for 10 minutes or until golden brown. Indent each center upon removal from oven. Cool completely. Cream sugar, flour and cheese until smooth; stir in cherries and coloring. Drop by teaspoonfuls on cooled cookies. Allow to set. Melt chocolate pieces and butter. Spoon over cream cheese mixture on cookies. You can use peanut butter, nuts, etc. instead of cherries.

Helen Trona

CHEESE CAKE COOKIES

2/3 c. oleo or margarine
2/3 c. brown sugar
2 c. flour
1 c. chopped nuts
1/2 c. white sugar
2 (8 oz.) pkg. cream cheese
2 eggs
4 Tbsp. milk
2 Tbsp. lemon juice
1 tsp. vanilla

Cream margarine with brown sugar; add flour and nuts to make crumb mixture. Reserve 2 cups for topping. Later press remainder into bottom of 13x9x2 inch pan; bake at 350° for 12-15 minutes. Blend white sugar with cream cheese until smooth. Add eggs, milk, lemon juice and vanilla; spread over baked crust. Sprinkle with reserved crumb mixture; bake at 350° for 25 minutes. Cool. Refrigerate and cut in squares after chilled.

Hilda Thomas

CHERRY BALLS

1/2 lb. butter
1/2 c. powdered sugar
1 tsp. vanilla
2 c. flour
1 c. ground nuts
Maraschino cherries

Cream butter and sugar; add vanilla. Add flour and nuts. Mix to consistency of pie dough. Take teaspoon of dough in hand and place a cherry in center; bake at 325° for 35 minutes.

Jeanne Yakubic

CHERRY ICEBOX COOKIES

1 lb. butter
1 c. brown sugar
1 c. white sugar
3 eggs
5 c. flour
1 tsp. baking powder
1 tsp. vanilla
1 (8 oz.) pkg. diced red or green glazed cherries
1 1/2 c. chopped nuts

Cream butter and sugar; add eggs (one at a time). Mix in dry ingredients; add vanilla, cherries and nuts. Mix well. Divide dough into thirds. Place each on waxed paper. Roll into long rolls; chill overnight. Slice. Place on ungreased cookie sheet. Bake at 350° for 8-10 minutes.

Rosemary Hako, Eileen Godissart

COOKIE BRITTLE

1 c. margarine
1 1/2 tsp. vanilla
1 tsp. salt
1 c. sugar
2 c. sifted flour
1 (6 oz.) pkg. (1 c.) semi-sweet chocolate morsels
1 c. chopped nuts

Combine margarine, vanilla and salt; blend well. Gradually beat in sugar and blend in flour. Add chocolate morsels and 3/4 cup of walnuts. Mix well. Press into ungreased 15x10 inch pan; sprinkle remaining 1/4 of nuts over top and press in lightly. Bake at 375° for about 25 minutes.

Emily Dolfi

FRENCH BUTTER CREAM COOKIES

1 1/2 c. powdered sugar
1 tsp. soda
1 tsp. cream of tartar
1 c. butter or margarine
1 egg
1 tsp. vanilla
2 1/4 c. Pillsbury Best unbleached or all-purpose

In large bowl combine all ingredients except flour at low speed. Mix until well blended, about 1 minute. Gradually add flour; blend at low speed until well mixed. If desired, tint dough with a few drops of food coloring. Chill dough 15-30 minutes. Shape in 3/4 inch balls. Place on greased cookie sheet 2 inches apart. Flatten with fork; sprinkle with colored sugar. Bake at 350° for 5-8 minutes until set, but not brown. Let cookies stand 1 minute; cool on racks. Store loosely covered. Yield: 4 dozen.

Helen Carroll

CHOCOLATE CHIP COOKIES

1 c. shortening
1 c. white sugar
2 eggs
1/2 c. milk or water
2 tsp. soda (mix with liquid)
5 c. sifted flour
1 tsp. salt
2 tsp. vanilla
1 c. chopped nuts
1 pkg. chocolate chips

Cream shortening; add sugar, eggs, milk and vanilla. Add sifted flour and salt. Drop by teaspoonfuls on ungreased cookie sheet. Bake at 350° for 12 minutes or until lightly browned.

Freda Rorke

CHOCOLATE-MARSHMALLOW COOKIES

1 3/4 c. flour
1/2 tsp. soda
1/2 tsp. salt
1/2 c. Crisco
1/2 c. cocoa
1 c. sugar
1 egg
1/2 c. cold milk
1/2 c. chopped nuts
1 tsp. vanilla
Marshmallows

Cream shortening, sugar; add egg, vanilla and milk. Blend in dry ingredients, then nuts. Drop by teaspoonfuls on lightly greased cookie sheet; bake at 350° for 8 minutes. After baking, remove from oven; cut marshmallows in halves and place cut part face down on cookie and return to oven and bake for 2 additional minutes. Cool, then ice.

(Icing on next page.)

Icing:

2 c. powdered sugar
5 Tbsp. cocoa
3 Tbsp. butter
4 Tbsp. cream or canned milk
1/2 tsp. vanilla
Dash of salt

Helen Fordyce, Helen Petrus

NO BAKE CHOCOLATE OATMEAL COOKIES

2 c. sugar
4 Tbsp. cocoa
1/2 c. milk
1/2 c. margarine
3 c. Mother's oats
1/2 c. peanut butter

Combine and cook sugar, cocoa, milk and margarine until it boils. Add oats and peanut butter. Remove from heat; stir. Drop by teaspoon onto cookie sheet; refrigerate.

Maureen Fiore

SOFT CHOCOLATE CHIP COOKIES

3/4 c. shortening
3/4 c. butter
1 c. white sugar
1 c. brown sugar
3 eggs
1/3 c. water
1 1/2 tsp. vanilla
4 1/2 c. flour
1 1/2 tsp. baking soda
1 1/2 tsp. salt
1 large bag chocolate chips

Combine shortening, butter, white and brown sugar, eggs, water and vanilla. Then add flour, baking soda, salt and stir well. Add chocolate chips. Drop by teaspoonfuls on an ungreased cookie sheet; bake at 375° for 8-10 minutes.

Rosanne Matko

CREAM CHEESE COOKIES

1/4 c. softened butter or oleo
1 (8 oz.) pkg. cream cheese, softened
1 egg
1/4 tsp. vanilla
1 pkg. white cake mix
1/2 c. flaked coconut, if desired
1 (12 oz.) pkg. chocolate chips, if desired

Heat oven to 375°. Cream butter and cheese until light and fluffy; beat in egg, vanilla and half the dry cake mix until smooth. Stir in remaining cake mix, coconut and chocolate chips. Drop by teaspoonfuls about 2 inches apart on ungreased baking sheet; bake 8 to 10 minutes. Cool slightly before removing.

Maude McCauley

CREAM CHEESE CRESCENTS

1/2 lb. margarine
1/2 lb. cream cheese
2 c. flour

Mix ingredients thoroughly. Put dough in refrigerator overnight. Divide dough into four pieces. Roll on floured board to about 1/8 inch thick. Cut dough in 2 inch squares. Fill with desired filling. Roll each square into shape of crescents. Bake at 400° until light brown. Sprinkle with powdered sugar when cookies are cooled.

Helen Hajostek

COCONUT MACAROONS

2/3 c. sweetened condensed milk
3/4 tsp. almond extract
2 2/3 c. (two 3 1/2 oz. cans) flaked coconut
1 tsp. vanilla extract

In medium bowl combine all ingredients until well blended. Drop by teaspoonfuls about 1 inch apart onto well greased sheet. Bake in a moderate 350° oven 8 to 10 minutes, or until lightly browned. Immediately remove from baking sheet; cool.

Variation: Glace Fruit Macaroons - Add 1 cup mixed glace fruit to above ingredients. Proceed as above. If desired, garnish tops of macaroons with whole red or green cherry or whole nutmeats before baking.

Linda Boord

CRY BABY COOKIES

1 c. shortening
1 c. sugar
1 c. molasses
1 tsp. salt
5 c. sifted flour
1 egg

Mix together shortening, sugar, molasses, egg and vanilla. Stir in boiling water and soda mixture. Add flour and salt. Drop by teaspoonfuls on greased cookie sheet; bake at 350° for 15 minutes.

Theresa Kosmo

DATE BALLS OR SKILLET COOKIES

1 c. chopped dates
1 c. brown sugar
1 stick oleo
1 egg
1 c. nuts
1 c. Rice Krispies
Coconut

Mix together dates, sugar, egg, oleo and cook 2 minutes after it comes to a boil. Remove from heat and cool. Add nuts and Rice Krispies. Rub hands with oleo and roll into balls and then in coconut.

Vi Penak, Pat Kopanic

DATE SWIRLS

1/2 c. butter
1/2 c. brown sugar
1/2 c. granulated sugar
1 egg
2 c. flour
1/4 c. chopped nuts
1/4 tsp. salt
1/2 tsp. baking soda
1/2 lb. pitted dates
1/3 c. water
1/4 c. sugar

Cream butter with sugars; beat until light and fluffy. Add egg and beat well. Sift flour, salt and baking soda and add to mixture. Blend well and toss on lightly floured board. Knead until smooth. Roll out 1/4 inch thick and spread with Date Filling. Roll jelly roll fashion and wrap in waxed paper. Chill overnight in refrigerator. Slice in 1/4 inch slices and bake on well greased baking sheet for 10 to 12 minutes at 350°.

Date Filling: Cook dates, sugar and water until thick, stirring constantly. Remove from heat and add nuts; cool thoroughly before spreading on cookie dough.

Helen Bucci

CARAMEL DUMPLINGS

Caramel Sauce:

2 Tbsp. butter or margarine
1/8 tsp. salt
1 1/2 c. firmly packed brown sugar
1 1/2 c. water

Dumplings:

1 1/4 c. all-purpose flour
1/3 c. granulated sugar
2 tsp. baking powder
1/2 tsp. salt
2 Tbsp. butter or margarine
1/3 c. plus 1 Tbsp. milk
1 tsp. vanilla

Sauce: Combine in 10 inch skillet or large wide saucepan; bring to boil, stirring constantly. Remove from heat.

Dumplings: Sift dry ingredients into mixing bowl; cut in butter until particles are fine. Combine milk with vanilla; add to dry ingredients all at once. Stir until dough clings together in a ball. Heat caramel mixture again to boiling point. Drop dough by tablespoonfuls into simmering sauce. Cover tightly and simmer for 20 minutes over low heat. Do not remove cover during cooking process. Serve warm with plain or whipped cream.

Frances Zablotney

CAKE DONUTS

2 eggs
1 c. sugar
1/4 c. melted shortening
1 c. sour milk or buttermilk
4 c. flour
4 tsp. baking powder
3/4 tsp. salt
1/4 tsp. baking soda
1 tsp. grated nutmeg

Mix eggs, sugar, shortening and milk together. Combine dry ingredients and add to the other mixture. Roll out 1/4 inch thick on floured board and cut with doughnut cutter. Fry in deep fat at 300° until light brown, turning once. Makes 24.

Gerry Stump

POTATO DONUTS

2 c. mashed potatoes
1 c. sugar
1/4 c. melted shortening
6 tsp. baking powder
1 tsp. salt
3 eggs
1 c. milk
6 c. all-purpose flour,
  sifted 3 times
1 tsp. vanilla

Beat mashed potatoes with eggs, sugar, milk and melted shortening. Add flour sifted with baking powder and salt. Add vanilla and mix well. Chill dough for at least one hour. Roll lightly, 1/2 inch. Cut with donut cutter. Fry in deep fat until golden brown. Sprinkle with powdered sugar.

Pauline Kopanic

MASHED POTATO DOUGHNUTS

1 c. mashed potatoes (hot)
2 Tbsp. oleo
1 1/2 c. sugar
1 1/2 c. milk
4 tsp. baking powder
  (heaping)
4 c. flour

Mix together the hot mashed potatoes and the oleo; add sugar and milk. Next add the flour and baking powder; roll out on floured board and cut with doughnut cutter. Deep fry at 375° until golden brown.

Vi Penak, Kelista Krull

GINGER COOKIES

2 eggs
2 tsp. cinnamon
2 tsp. ginger
Pinch of salt
1 c. black coffee
1 1/2 c. sugar
1 1/4 c. lard or Crisco
1 c. molasses
4 tsp. soda
Flour (enough to stiffen)

Make dough. Roll in sugar and cut with cookie cutter. Bake at 350° for 8-10 minutes.

Vi Penak

GOBS

2 c. sugar
2 eggs
3/4 c. boiling water
4 c. flour
1/2 c. cocoa
1/2 c. Crisco
1 c. buttermilk
1 tsp. vanilla
2 tsp. baking soda
1/2 tsp. baking powder

Filling:

7 to 7 1/2 Tbsp. flour
1 c. fresh milk
1 c. sugar
1/2 tsp. salt
1/2 c. Crisco
1/2 c. margarine

Mix boiling water into cocoa until dissolved. Cream sugar and Crisco; add eggs. Combine dry ingredients into mixture slowly at a time, also adding the buttermilk, then the cooled cocoa and water mixture. This is similar to cake batter. Place by teaspoon onto cookie sheet, greased. This doubles in bulk. Bake 10-12 minutes at 350°.

For the filling, cook flour and milk until soft ball. Stir continuously to avoid lumpy mixture. Let cool. Cream Crisco and margarine, adding sugar and salt slowly. Add cooled milk mixture until creamy. Then add vanilla.

Evelyn Sedlak

100 GOOD COOKIES

1 c. white sugar
1 c. brown sugar
1 c. margarine
1 c. cooking oil
1 egg
3/4 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 tsp. cream of tartar
1 c. Rice Krispies
1 c. coconut
1 c. quick raw oatmeal
3 1/2 c. flour

Mix in order given; drop by teaspoonfuls on baking sheet and bake at 350° for 12 to 15 minutes.

Theresa Kosmo

HONEY CAROB COOKIES

Cream:

1/2 c. honey
1/2 c. butter or oleo

Add to this:

1 egg
1/2 tsp. vanilla

Set aside. Sift:

1 1/2 c. whole wheat flour
1/2 tsp. baking soda
1/4 tsp. baking powder
1/2 tsp. salt (not necessary)

Add sifted mixture to creamed. Add 1/2 cup nuts and 1 cup carob chips. Mix together. Put on ungreased cookie sheet; bake at 350° for 12 minutes. Makes approximately 4 dozen.

Linda Boord

HONEY SUNDIES COOKIES

1 c. shortening
2 c. sifted flour
1/2 c. honey
1/2 tsp. vanilla
1/2 tsp. salt
2 c. walnuts

Cream shortening; add all other ingredients. Roll in small balls. Bake for 30 minutes at 300°. Roll in powdered sugar while hot and roll again when cold.

Linda Brletich

JAM POTS

2 c. margarine
2 Tbsp. cornstarch
1 c. powdered sugar
3 1/2 c. flour
2 eggs
2 c. coconut
1 c. white sugar
2 jars cake and pastry filling or thick jam

Mix margarine, cornstarch, powdered sugar and flour together and roll in small balls. Put 1 teaspoon thick jam or pastry filling in the center. Do not use any more than one teaspoon. Can use apricot cake and pastry filling sold in each jam pot in a miniature cupcake paper. Makes 6 dozen. Since it takes 2 jars of filling, you can make two flavors.

Theresa Kosmo

JEWISH COOKIES

1/2 lb. oleo
1 1/4 c. sugar
3 eggs
Pinch of salt
1 c. flour
3 Tbsp. cocoa
1 c. chopped nuts
2 c. coconut
1 can Eagle Brand milk

Cream oleo, sugar and eggs; add cocoa, salt and flour and mix well. Fold in nuts. Spread on lightly greased cookie sheet; bake 20-25 minutes in 350° oven. Then add coconut and can of milk. Mix well. Spread over cake and bake another 15 minutes at 350° or until brown. After taking out, spread with chocolate icing. Sprinkle with nuts while hot. Cool and cut into squares.

Freda Rorke

LEMON DROP COOKIES

2 c. sugar
1 c. Crisco
2 eggs
1 c. milk
3 tsp. lemon extract
4 3/4 c. flour
1/4 tsp. salt
1 tsp. baking soda
3 tsp. baking powder
Confectioners sugar

Cream sugar and shortening; add eggs, milk and flavoring. Add dry ingredients. Drop dough by teaspoonfuls into sifted confectioners sugar and coat thoroughly. Drop by teaspoonfuls onto greased cookie sheet; bake at 350° for approximately 10 minutes. (Use only 10x variety confectioners sugar.)

Judy Mitchell, Helen Petrus

LEMON SNOWDROPS

1 c. butter or margarine
1/2 c. sifted confectioners sugar
1 tsp. lemon extract
2 c. all-purpose flour
1/4 tsp. salt

Lemon Butter Filling:

1 egg, slightly beaten
Grated rind of 1 lemon
2/3 c. granulated sugar
3 Tbsp. lemon juice
1 1/2 Tbsp. softened butter

Cream butter and confectioners sugar; add lemon extract, sifted flour and salt; mix well. Using level teaspoonfuls of dough, round into balls and flatten slightly on ungreased baking sheet; bake at 400° for about 8-10 minutes or until very lightly browned; cool. Sandwich cookies together with filling, then roll in confectioners sugar. To make filling, blend all ingredients in top of double boiler. Cook over hot water until thick, stirring constantly. Cool before filling cookies.

Frances Zablotney

MUSHROOM COOKIES

1 c. dark corn syrup
1/2 c. sugar
1/4 c. brown sugar, packed
1/4 c. margarine
2 eggs, slightly beaten
1 Tbsp. allspice
1 Tbsp. ground cinnamon
1 Tbsp. ground ginger
1 tsp. ground cloves
1 Tbsp. grated lemon peel
3/4 c. flour
1/2 c. ground almonds
2 tsp. baking soda
1/2 tsp. salt
1/2 c. milk
Decorator frosting
Quick Glaze
Poppy seeds

Heat corn syrup in 2 quart saucepan to boiling; remove from heat. Stir in sugar, brown sugar, margarine, eggs, spices and lemon peel until mixture is smooth. Stir flour in bowl with almonds, soda, salt. Stir into syrup mixture alternately with milk in 3 additions, stirring until blended. Turn out onto floured surface; knead 5-10 minutes or until dough is no longer sticky. Chill 30 minutes. Divide dough into 4 equal parts. Roll 1 part into pencil-thin rope, using palms of hand. Cut 1 inch lengths to form stems. Place on ungreased baking sheet. Bake at 350° for 6 minutes until lightly brown. Roll 1 teaspoonful of remaining dough in ball to form each cap. Repeat to get enough caps for stems. Press a 1/2 inch deep hole in center of ball. Place on unenlargine hole with paring knife. Let dry, cap end down. When set, dip each cap in glaze. Sprinkle with poppy seeds. Place on waxed paper till glaze is set. Store in covered container. Makes 6 dozen.

For Quick Glaze: Heat 3/4 cup dark corn syrup in saucepan; boil 1 minute, stirring continually.

Decorator Frosting: Stir 1 cup confectioners sugar, 3 tablespoons dark corn syrup in small bowl till smooth.

Matilda Zieralski

NOTHINGS

2 sticks oleo
1 1/2 c. sugar
4 eggs
2 c. flour
1 tsp. vanilla

Icing:

1 Tbsp. Crisco
1 c. powdered sugar
Milk
Vanilla

Mix oleo, sugar, eggs, flour and vanilla in bowl for 3 minutes with mixer and spread on cookie sheet. Take one can cherry or blueberry pie filling and drop 1 teaspoon on top of batter. Four down, 6 across or 24 teaspoons. Bake at 350° for 30 minutes. For icing, combine Crisco, powdered sugar and a drop of milk and a drop of vanilla. Ice cake part. When cool, cut into 24 squares.

Freda Rorke, Vi Penak
Pat Gricks

NUT CRESCENTS

1 c. butter or margarine, softened
1/3 c. granulated sugar
1 tsp. vanilla
2 c. flour
1/2 c. chopped salted peanuts, pecans, toasted almonds or walnuts
Sifted powdered sugar

Cream first three ingredients and 1 tablepoon water; stir in flour and nuts; mix well. Shape into crescents. Place on ungreased cookie sheets. Bake at 350° for 15-20 minutes. Cool on rack; roll in powdered sugar. Makes 60.

Bridget Kopanic, Catherine Glad

PEANUT BUTTER COOKIES

1 c. sifted flour
1/2 tsp. soda
1/4 tsp. salt
1/2 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1/2 c. peanut butter
1 egg
1 Tbsp. water
1/2 tsp. vanilla

Combine dry ingredients. Cream shortening; add sugars and beat well. Add peanut butter, egg, water and vanilla. Blend in dry ingredients. Roll dough into small ball. Place on greased cookie sheet. Press with fork dipped in flour. Bake at 325° for 15 minutes. Yield: 2 1/2 dozen.

Evelyn Sedlak

PEANUT BLOSSOM COOKIES

1: Sift together -

1 3/4 c. sifted flour
1/2 tsp. salt
1 tsp. soda

2: Cream together -

1/2 c. shortening
1/2 c. peanut butter

3: Gradually add -

1/2 c. sugar
1/2 c. firmly packed brown sugar

4: Cream well and add -

1 unbeaten egg
2 Tbsp. milk
1 tsp. vanilla

Beat well; blend in the dry ingredients gradually and mix thoroughly. Shape by rounded teaspoonfuls into balls. Roll in sugar; place on ungreased cookie sheets. Bake at 375° for 8 minutes; remove from oven and place a solid milk chocolate candy kiss on top of each cookie, pressing down so that cookie cracks around the edge. Return to oven; bake 2 to 5 minutes longer. Makes about 3 dozen cookies.

JoAnn Mizikar

OUT OF THIS WORLD PEANUT BUTTER COOKIES
(No Bake)

2 c. peanut butter
2 c. powdered sugar
2 c. chopped raisins
1 c. crushed corn flakes
1/2 c. chopped nuts
1/2 c. chocolate chips

Mix together. If too stiff, add a small amount of warm water. Shape into balls, size of walnuts.

Cassie Pekar, Shirley Snyder

PINEAPPLE COOKIES

1/2 c. butter or oleo
1/2 c. brown sugar
1/2 c. white sugar
1 egg
2 c. flour
1/4 tsp. salt
1/2 tsp. soda
1 tsp. baking powder
1/2 c. crushed pineapple, drained
1 tsp. vanilla
1/2 c. chopped nuts

Cream shortening and sugar together; add egg and vanilla and beat until fluffy. Drain pineapple and add to creamed mixture. Sift flour and measure. Add salt, soda and baking powder; sift again. Gradually add sifted dry ingredients and mix thoroughly. Fold in chopped nuts. Drop by teaspoonfuls into greased baking sheet 2 or 3 inches apart. Bake at 350° for 10 to 12 minutes. Makes 3 dozen.

Beulah Lancaster

PIZZELS

12 eggs
2 c. sugar
2 c. oil
5 1/2 c. flour
1 Tbsp. vanilla
or 1 Tbsp. anise oil
or 1 Tbsp. anise seed

Beat eggs well; add in order. Put in refrigerator (for 1 hour). Drop with teaspoon on pizzel iron, 1 minute or when done. This makes 9-10 dozen.

Mary Kizman

PIZZELLES
(Waffle cookies made with an iron)

6 eggs
1 2/3 c. sugar
1/2 c. margarine (1/4 lb.)
1/2 c. vegetable oil
3 1/2 c. flour
1/2 c. milk
1 1/2 tsp. baking powder
1 1/4 tsp. salt
2 tsp. vanilla extract
1/2 oz. pure lemon extract
1/2 oz. pure orange extract

(Or use 2 tablespoons anise extract.) Blend sugar, margarine and oil; add eggs and mix. Add flour, salt and baking powder gradually while mixing. As consistency thickens, add milk. Add lemon, orange and vanilla extracts. Mix batter to a smooth consistency. Flour can be added to thicken or milk may be added to thin the batter, if desired. Makes 6-7 dozen.

Patricia Kozicki

POTATO CHIP COOKIES

1 Tbsp. margarine
1 1/4 c. sugar
3 1/2 c. sifted flour
1 tsp. vanilla
1 1/2 c. crushed potato chips

Blend sugar, oleo and vanilla; cream well. Blend in flour. Add potato chips; batter will be very stiff. Work well. Drop by teaspoons on ungreased cookie sheet. Bake at 350° for 12 to 15 minutes. Sprinkle with powdered sugar while still warm.

Yvonne Urban

PUMPKIN COOKIES

2 c. canned pumpkin
2 tsp. baking soda
4 tsp. baking powder
1 tsp. salt
2 tsp. cinnamon
4 c. flour
2 c. sugar
2 beaten eggs
1 Tbsp. milk
1 c. vegetable oil
2 tsp. vanilla
1 c. chocolate bits
1 c. nuts (optional)

Mix pumpkin, eggs, vanilla and oil; stir in all dry ingredients. Add chocolate bits and nuts, if desired. Drop

PUMPKIN GOBS (COOKIES)

1 1/2 c. canned pumpkin
1/2 c. margarine
1 c. sugar
1 tsp. vanilla
3/4 c. raisins
1/2 tsp. salt
1 egg
2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon

Filling:

3/4 c. Crisco
1 1/2 c. granulated sugar
1 can Thank You brand vanilla pudding
2 tsp. vanilla
3 tsp. vanilla-butter-nut flavoring

Mix all ingredients in order given for gobs. Drop by teaspoonfuls onto greased cookie sheet; bake at 375° for 12-14 minutes. Put two cookies together with filling. To make filling, beat together shortening and sugar (about 10 minutes) until well blended and sugar granules are dissolved. Add remaining ingredients at intervals. Beat until well blended.

Note: May use chocolate pudding, if desired.

Theresa Kosmo

RAISIN DROPS

2 c. raisins
1 c. water
4 c. sifted flour
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. shortening
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. chopped nuts

Bring raisins and water to a boil and raisins are plump. Cool. Cream shortening and sugar together until fluffy and add slightly beaten eggs and vanilla. Stir in the cooled raisins and water; gradually add the sifted dry ingredients and blend well. Add nuts. Drop by teaspoonfuls about 1 inch apart on greased baking sheet. Bake at 350° F. for 12 to 15 minutes.

Helen Bucci

ROCKS

1 1/2 c. brown sugar
1 c. chopped walnuts
1 c. dates or raisins
1/2 tsp. baking powder
1 c. shortening
3 eggs
1/2 c. hot water
3 c. flour
Pinch of salt

Cream shortening and brown sugar; add one egg at a time. Dissolve baking soda in hot water. Sift flour, baking powder and salt. Add flour and water mixture alternately. Add raisins or dates and nuts. Drop by teaspoonfuls on greased cookie sheet; bake at 400°.

Rena Celapino

RUSSIAN DROP COOKIES

1/2 c. shortening
3 Tbsp. sugar
1 c. flour
Salt
1 Tbsp. cream
1 c. milk
1 c. nuts, crushed
1/2 tsp. vanilla

Cream shortening and sugar; add cream, flour, salt, vanilla and nuts. Make into small round balls. Place on greased baking sheets and bake at 400° for 10-12 minutes. Do not brown. While warm, roll in powdered sugar. Cool. Again roll in powdered sugar when cool.

Frances Rendulic

SCONES

2 c. flour
2 1/2 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt
4 Tbsp. margarine
1/2 c. + 2 Tbsp. sugar
1 egg
1/2 c. + 1 Tbsp. milk
1 tsp. vanilla
1/2 c. raisins and nuts (optional)

Sift together flour, baking powder, soda and salt; rub in margarine along with sugar. Add beaten egg, milk and vanilla. Add raisins and optional nuts. Roll out 1/2 inch thick; cut out with 1 inch cookie cutter or glass with 2 inch

SNICKERDOODLES

1 c. soft shortening
1 1/2 c. sugar
2 eggs

Sift together:
2 3/4 c. flour
2 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt

Mix all together; roll into small balls by hand. Then roll in a mixture of 2 tablespoons cinnamon, or plain sugar. Bake at 400° for 8-10 minutes.

STRABA (SLOVENIAN)

1 stick oleo
1 tsp. vanilla
1 tsp. butter
Dash of salt
2 eggs
3 c. flour
3 tsp. baking powder
1/4 c. whiskey

Mix all ingredients together and knead for a few minutes until dough is firm. Let rest about 15 minutes. Roll out into a thin dough and cut into 3x5 inch strips with a slit in it. Deep fry until golden brown. When cool, sprinkle with powdered sugar.

Frances Rendulic

SUGAR COOKIES

4 1/2 c. flour
4 tsp. baking powder
1/2 tsp. salt
2 c. sugar
1/2 c. Crisco
1/2 c. oleo
4 beaten eggs
2 tsp. vanilla
4 Tbsp. milk

Cream sugar, Crisco, oleo, then add dry ingredients. Add remaining ingredients. Wrap dough in waxed paper. Chill 1-2 hours. Roll dough 1/8 inch thick; cut with cookie cutter. Put on greased sheet; bake at 350° for 12-18 minutes.

Vi Penak, Jackie Sokol

BEST SUGAR COOKIES EVER

1 c. butter
1 1/2 c. confectioners sugar
1 egg
1 tsp. vanilla
2 1/2 c. sifted flour
1 tsp. baking soda
1 tsp. cream of tartar
1/4 tsp. salt

Cream butter; gradually add sugar to butter until fluffy. Then add egg and vanilla; beat well. Sift dry ingredients. Blend into creamed mixture; chill dough. Roll to 1/2 inch thick, using little flour. Bake for 6 minutes at 400° on unbuttered cookie sheet. These cookies are very light on top. Very good for Christmas cutout cookie.

Donna Hamilton, Pat Bindi

CHRISTMAS SUGAR COOKIES

1 c. shortening
2/3 c. sugar
2 eggs
1 tsp. vanilla extract
1/2 tsp. lemon extract
3 1/2 c. flour

Cream shortening and sugar together; add beaten eggs and flavoring extracts, beating thoroughly. Sift flour and salt together and add only enough to moisten flour. For pattern cookies, roll out dough 1/8 inch thick and cut with fancy cookie cutter. For molded cookies, press dough through cookie press. (Makes 5 dozen cookies.)

Margaret Duda

RECIPES FOR A NEW YEAR - CHRISTMAS SUPREME

1/4 c. candlelight
Pinch of tinsel
25 pounds blue spruce
1/2 c. Christmas past (well sifted)
2 c. childhood laughter
6 c. peace
6 c. love
Sprinkling of family (season to taste)
Dash of friends (only true ones)
Hint of kitchen spices
1/4 c. Christmas carols

Mix with equal amounts of St. Luke 2. Let stand in an atmosphere of peace and love toward all for 333 days, at which time you should freshen all ingredients;

RASPBERRY SWIRLS

3 3/4 c. flour
2 tsp. baking powder
1 tsp. salt
2 c. sugar
1 c. oleo
2 eggs, beaten
1 tsp. vanilla

Filling:

1 c. raspberry jam
1 c. flaked coconut
1/2 c. chopped nuts

Sift together flour, baking powder and salt; set aside. Beat 2 cups sugar and oleo together until light and fluffy. Add to shortening mixture 2 eggs, beaten, and vanilla. Gradually add dry ingredients, beating well. Chill 3 to 4 hours; divide dough in half. Roll one portion to 9x12 inch rectangle. Spread with filling. Roll as for jelly roll. Repeat the same to other half. Wrap in waxed paper and chill overnight. Slice 1/4 inch thick. Bake on greased cookie sheet at 375° for 10 minutes or until lightly browned.

Dee Codeluppi

WAFFLE COOKIES

1 c. sugar
1/2 c. butter
1 1/2 c. flour
1 tsp. baking powder
2 eggs
2 Tbsp. milk
1 tsp. vanilla

Cream butter and sugar; add well beaten eggs. Sift flour and baking powder; add to creamed mixture with milk and vanilla. Preheat waffle iron. Pour spoonful of batter on each section and bake until golden brown. Makes 3 to 4 dozen, depending on size of waffle iron. Bake the same heat as for waffles.

Sandy Pearce

ITALIAN WEDDING RINGS

1 dozen eggs
4 c. sugar
1 small (1 oz.) bottle
  anise extract
1 lb. Crisco (2 c.)
1 tsp. salt
2 c. milk
1 tsp. baking powder for

Melt shortening and cool. Beat eggs and add sugar and milk. Then add anise and vanilla, then cooled Crisco. Blend a small part of the flour with other dry ingredients; add. Use as much of the 15 cups flour, or possibly even more to make a dough that is firm enough to roll in your hands without being sticky. Using approximately 1 teaspoon of dough, roll between hands to form finger shape, then form to make ring, making certain dough stays together, almost to the point of overlapping it. There should merely be a hint of a hole in the ring. Bake at 375° for about 10 minutes on slightly greased cookie sheets. Cookies should be golden brown on bottom, but showing merely a hint of brown on top.

Frosting:

Confectioners sugar
(about 2 boxes)
Milk
Food coloring

Since this recipe makes about 300 cookies, you will probably want to make several colors of frostings. In possibly a cereal type bowl, blend some confectioners sugar, food coloring and just enough milk to make frosting a good consistency so that when you dip top of cookie in frosting it won't either be too stiff or won't be dripping off the cookie. (Hold the cookie upside down for a few seconds after frosting to allow excess frosting to run off.) These cookies are really pretty for weddings, christenings and Easter.

Mary DiAntonio, Helen Petrus

ZUCCHINI COOKIES

3/4 c. butter or oleo
1 1/2 c. sugar
1 egg
1 tsp. vanilla
1 1/2 c. grated zucchini
2 1/2 c. flour
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt
1 c. nuts, chopped
1 c. (6 oz.) semi-sweet chocolate chips

Cream butter with sugar; beat in eggs and vanilla. Mix in zucchini. Stir in flour, baking powder, cinnamon and salt and stir in chocolate chips and nuts. Drop by heaping teaspoonfuls onto greased cookie sheet. Bake at 350° for 15 minutes or until lightly brown; cool on wire rack. (Also

APPLE BARS

4 c. chopped apples
(about 5)
1 c. oil
2 c. sugar
3 c. flour
1 tsp. cinnamon
1 tsp. baking soda
1 c. chopped nuts

Combine apples, oil and sugar in bowl and let stand for 1/2 hour, mixing every so often. Then add remaining ingredients and spread on greased cookie sheet. Bake at 350° for 40 minutes. Sprinkle with powdered sugar.

Susan Petrus

APPLESAUCE BROWNIES

3 squares unsweetened
chocolate
3/4 c. butter or oleo

Melt chocolate and butter and cool. Then add:

1 1/2 c. sugar
3/4 c. applesauce
3 eggs, beaten
1 1/2 c. flour
1/2 tsp. baking soda
3/4 tsp. baking powder
1/2 tsp. salt
1 1/2 tsp. vanilla
3/4 c. chopped nuts

Smooth out in greased cookie sheet; bake at 350° for 20 to 25 minutes.

Icing:

3 squares chocolate
3 Tbsp. butter or oleo

Melt and cool. Add:

4 c. powdered sugar
7 Tbsp. milk
1/8 tsp. salt
1 tsp. vanilla

Spread on warm brownies.

Dorothy Beres

APRICOT SQUARE

1 c. sugar
1 c. shortening or oleo
6 egg yolks
1 tsp. baking soda
3 c. flour
1 box apricots, cooked and mashed with sugar added
2 tsp. vanilla
1/2 tsp. salt
1 tsp. baking powder

Cream sugar and shortening; add vanilla and egg yolks. Sift dry ingredients and work by hand with the creamed sugar and shortening. Spread on greased cookie sheet; add the apricots and then the 6 egg whites which have been beaten stiff with sugar added. Sprinkle with chopped nuts; bake in 350° oven for 30 minutes. Cut in squares while still hot.

Norma Skraitz

BROWNIES

Melt together:

3/4 c. oleo
3 squares bitter chocolate

Have ready:

1 1/2 c. sugar
3/4 c. applesauce
1 1/2 c. flour
3/4 tsp. baking powder
1/2 tsp. baking soda
2 tsp. vanilla
3 eggs, beaten
3/4 c. walnuts

Add all ingredients as listed to melted chocolate and oleo; bake at 325° for 20 to 30 minutes.

Icing:

1 box powdered sugar
3/4 stick oleo
1/2 tsp. salt
2 tsp. vanilla
4-5 tsp. cocoa

Add a few drops of milk; heat over low heat.

Vi Penak, Carol Smith

BLONDE BROWNIES

Sift together:

2 1/2 c. flour
2 1/2 tsp. baking powder
1 tsp. salt

Set aside. Melt in large saucepan 1 cup shortening. Add 2 1/4 cups (1 pound) light brown sugar. Blend well; remove from heat and cool 10 minutes. Add one at a time 4 eggs. Beat well after each addition. Add dry ingredients gradually, mixing well after each addition. Add 1 teaspoon vanilla; mix well. Add one 12 ounce package semi-sweet chocolate chips and 1 cup coarsely chopped nuts; mix well. Spread evenly in well greased 15x10 inch pan; bake at 350° for 30-35 minutes. Cool, then cut into bars or squares.

Rosanne Matko

CHERRY DREAM SQUARES

Base:

1 pkg. Pillsbury Plus white cake mix
6 Tbsp. margarine, softened
1 c. oats

Combine until crumble; reserve 1 cup crumbs. To mixture base add 1 egg and mix. Pat mixture into a greased 9x13 inch pan. Spread one 21 ounce can cherries over the top.

Topping:

1 c. crumbs (reserved from above)
2 Tbsp. margarine
1/4 c. packed brown sugar
1/4 c. chopped nuts
1/4 c. oats

Mix and spread over cherries; bake at 350° for 30 to 40 minutes until golden brown. Serve with whipped cream.

Regina Angelo

CHOCOLATE-CHIP PEANUT-BUTTER BROWNIES

1 c. flour
1 tsp. baking powder
1/4 tsp. salt
1/3 c. butter or margarine, softened
1/2 c. packed brown

2 eggs	1 (6 oz.) pkg. semi-sweet chocolate pieces
1 tsp. vanilla	

Mix flour, baking powder and salt; set aside. In small bowl of mixer cream peanut butter, butter and sugars until fluffy. Beat in eggs until well blended. Stir in flour mixture just until blended. Stir in chocolate pieces and vanilla. Spread in greased 8x8x2 inch baking pan; bake in preheated 350° oven 30 to 35 minutes or until slight imprint remains when pressed lightly in center. (Do not overbake.) Cool in pan on rack and cut into squares.

Gerry Stump

CONGO BARS

3/4 c. shortening	3 tsp. baking powder
3 eggs	1 tsp. salt
1 box light brown sugar	1 c. chopped nuts
2 2/3 c. flour	1 c. chocolate chips

Mix all ingredients in order; spread on cookie sheet and bake at 350° F. for 25 minutes. Cool and cut in squares. More nuts and chips may be added.

Jay Domenick

120 DOZEN BROWNIES

8 c. flour	6 tsp. salt
8 c. sugar	16 eggs
1 1/2 c. cocoa	8 tsp. vanilla
4 c. shortening	3 c. milk
4 tsp. baking powder	2 c. nuts, chopped

Icing:

1 c. cocoa	2 Tbsp. vanilla
1/2 lb. margarine	2 boxes powdered sugar (approx.)
2 c. sugar	
1 c. milk	

Mix eggs, sugar, shortening till creamy. Add salt, vanilla and cocoa; add flour alternately with milk and baking into bars.

For the icing, boil cocoa, margarine, sugar and milk for 5 minutes. Add vanilla and powdered sugar.

Cassie Pekar, Shirley Snyder

INCREDIBLE BROWNIES

1 stick oleo
1 c. sugar
1 can chocolate syrup
4 eggs
1 c. flour
1 c. chopped nuts

Chocolate Chip Frosting:

1 stick oleo
1 1/2 c. sugar
1/3 c. evaporated milk
1/2 c. chocolate chips

Cream margarine and sugar until fluffy. Beat in syrup and eggs. Add flour gradually. Fold in nuts. Grease 15x10 inch pan; bake for 20 minutes at 350°. For the frosting, mix oleo, sugar and milk. Bring to boil and boil 1 minute. Take off fire and stir in chocolate chips. Frost at once.

Dolores Ridgeway

JEWISH COOKIES

1/2 lb. oleo
3 Tbsp. cocoa (heaping)
1 c. flour
3 eggs
Pinch of salt
1 1/4 c. sugar

Cream shortening, sugar and eggs; add flour, cocoa and salt. Bake in greased cookie sheet for 15 -20 minutes at 350°. Then add:

2 c. cocoanut
1 can Eagle Brand milk

Spread over cake; bake again for 15 minutes. Melt 3 tablespoons cocoa and 1 tablespoon butter. Add 1 cup powdered sugar and some milk. Spread over the top while warm.

Dee Codeluppi

JEWISH BROWNIES

5 eggs
3 sticks oleo
2 c. sugar
4 1/2 Tbsp. cocoa
1 1/2 c. flour
Pinch of salt
1/2 c. chopped nuts

Cream oleo and sugar; add eggs, one at a time, beating well after each addition. Sift dry ingredients; add to creamed mixture, beating thoroughly. Stir in nuts. Pour into greased and floured jelly roll pan; bake at 350° for 20 minutes. Mix:

1 can Eagle Brand milk
2 c. flaked coconut

Spread gently over hot cake. Return at once to oven for 15 minutes or until golden brown.

Frosting: Melt -

3/4 stick oleo
3 Tbsp. cocoa

Beat into 1 box sifted powdered sugar to which has been added 1 tablespoon vanilla. Cream to desired consistency with evaporated milk. Spread on warm brownies.

Frances Zablotney

TRI-LEVEL BROWNIES

1 c. quick-cooking rolled oats
1/2 c. flour
1/2 c. packed brown sugar
1/4 tsp. baking soda
6 Tbsp. butter or margarine, melted
3/4 c. granulated sugar
1/4 c. butter or margarine, melted
1 (1 oz.) square unsweetened chocolate, melted and cooled
1 egg
2/3 c. flour
1/4 tsp. baking powder
1/4 c. milk
1/2 tsp. vanilla
1/2 c. chopped walnuts
Fudge Frosting

Bottom layer: Mix first 4 ingredients and 1/4 teaspoon salt. Stir in 6 tablespoons melted butter; pat in 11 x 7 1/2 x 1 1/2 inch pan; bake at 350° for 10 minutes.

alternately with a mixture of the milk and vanilla. Fold in nuts; spread batter over baked layer. Continue baking at 350° for 25 minutes. Cool. Frost with Fudge Frosting.

Fudge Frosting: Melt one 1 ounce square of unsweetened chocolate and 2 tablespoons butter or margarine over low heat; stir constantly. Remove from heat; stir in 1 1/2 cups sifted powdered sugar and 1 teaspoon vanilla. Blend in hot water (about 2 tablespoons) to make almost pourable consistency.

Bridget Kopanic

CARROT BARS

Beat 4 eggs; add:

2 c. sugar
2 1/2 c. flour
2 tsp. soda
1 1/2 c. oil
1 tsp. salt

3 small jars baby food carrots (1 3/4 c. cooked, mashed carrots)
1/2 c. nuts
2 tsp. cinnamon

Bake in a floured and greased cookie sheet or jelly roll pan. Bake at 350° for 30 minutes; cool and frost.

Theresa Kosmo

EASY-CHEESY LEMON BARS

1 pkg. Pillsbury Plus lemon cake mix
1/2 c. butter or margarine, melted
1 egg

1 pkg. Pillsbury Rich 'N Easy lemon frosting mix
1 (8 oz.) pkg. cream cheese, softened
2 eggs

Preheat oven to 350°. Grease bottom only of 13x9 inch pan. Combine cake mix, butter and 1 egg; stir until moist. Pat into pan. Blend frosting mix into softened cream cheese. Reserve 1/2 cup for frosting baked bars. Add 2 eggs to remaining frosting mixture; beat 3 to 5 minutes at high speed. Spread over base; bake at 350° for 30 to 40 minutes. Cool; frost. Cut into bars. Refrigerate leftovers. Makes 36 bars.

Theresa Kosmo

TRADITIONAL CHERRY BARS

1/2 c. butter
1 c. sifted flour
2 Tbsp. confectioners sugar
2 eggs, beaten
1 c. sugar
1/4 c. flour
1/2 tsp. baking powder
1/8 tsp. salt
1/2 c. coconut
1/2 c. maraschino cherries
1/2 c. chopped walnuts

Cream butter and sugar; mix in flour. Pat dough in greased 9 inch pan and bake at 350° for 10 minutes. Combine eggs, sugar, then add flour, baking powder and salt. Fold in coconut, cherries and nuts. Spread over baked layer; bake at 350° for 20-30 minutes. Cool. Cut into bars and sprinkle with confectioners sugar.

Bridget Kopanic

CHOCOLATE CHERRY BARS

1 box chocolate cake mix
1 can cherry pie filling
1 tsp. almond extract
2 eggs, beaten

Frosting:

1 c. granulated sugar
5 Tbsp. butter or margarine
1/3 c. milk
1 (6 oz.) pkg. chocolate morsels

Combine cake mix, pie filling, extract and eggs in large bowl and mix by hand with wooden spoon until well blended. Pour into greased and floured jelly roll pan. Bake at 350° for 20-30 minutes.

For frosting, combine sugar, margarine and milk in small saucepan. Boil for 1 minute, stirring constantly. Remove from heat; add chocolate morsels and stir until smooth. Pour over warm bars.

Frances Zablotney, Dee Codeluppi

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To clear bacon fat for further use, pour while warm, not hot, into a can containing cold water. Burned portion

CINNAMON COFFEE BARS

1/4 c. butter or margarine
1 c. brown sugar, packed
1 egg
1/2 c. strong hot coffee
1 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon
1 1/2 c. flour
1/2 c. raisins
1/4 c. nuts

Cream butter, sugar and egg; stir in hot coffee. Add dry ingredients. Stir in raisins and nuts; spread in greased and floured cookie sheet. Bake at 350° for 15-20 minutes. When cooled, spread with powdered sugar icing or leave plain. Cut into bars.

Shirley Snyder, Cassie Pekar

DATE BARS

4 eggs, separated
1 c. sugar
1 1/4 c. flour
2 tsp. baking powder
1 tsp. vanilla
1 c. dates, cut up
1 c. nuts, chopped
Pinch of salt

Cream egg yolks and sugar well. Add flour, baking powder and salt. Add dates, nuts and vanilla, then beaten egg whites. Mix thoroughly. Bake in 350° oven. Cut while warm and roll in powdered sugar. (Use 8x8x2 inch square pan.)

Rena Celapino

DATE BARS

3/4 c. oleo
1 c. brown sugar
1 3/4 c. flour
1 tsp. salt
1/2 tsp. baking soda
1 1/2 c. oats (quick)

Filling:

3 c. dates, chopped
1/4 c. sugar
1 1/2 c. water

Cream oleo and sugar; mix in other ingredients. Press half of mixture evenly in 9x13 inch pan. Spread on date filling. Top with remaining mixture, pressing lightly. Bake at 400° for 25-30 minutes; cut into bars. (For making the filling, cook filling ingredients together over low heat until thick, 10 minutes.)

Vi Penak

FROSTED DESSERT BARS

2 beaten eggs
1 1/4 c. salad oil
2 c. sugar
1 tsp. salt
2 tsp. baking soda
2 c. flour
1 small baby food jar apricots
1 small baby food jar applesauce
1 small baby food jar carrots

Frosting:

4 Tbsp. butter
1 (3 oz.) pkg. softened cream cheese
2 c. powdered sugar
1/2 tsp. vanilla

Combine all above ingredients for the bars together and pour into greased and floured 10x15 inch pan. Bake at 375° for 20-25 minutes; let cool. Then combine the ingredients for frosting and frost.

Hilda Thomas

DREAM BARS

1 c. flour
1 1/2 c. brown sugar
1/2 c. butter
1 Tbsp. flour
2 eggs
1 1/2 c. coconut
1 tsp. vanilla
1/2 Tbsp. baking powder
1/2 c. nuts

Mix flour and 1/2 cup brown sugar and the butter together and put in greased 9x13 inch pan; bake at 350° for 10 minutes. Then mix and spread the remaining ingredients on baked crust; bake this for 25-30 minutes.

Vi Penak, Shirley Vadella

LEMON SQUARES

1 c. all-purpose flour (if using self-rising flour, eliminate salt and baking powder)
1/2 c. butter or margarine, softened
2 eggs
1 c. granulated sugar
1/2 tsp. baking powder
1/4 tsp. salt
2 Tbsp. lemon juice
1/4 c. confectioners sugar

Heat oven to 350°. Mix thoroughly flour, butter and confectioners sugar. Press in ungreased 8x8x2 inch square pan, building up a 1/2 inch edge; bake 20 minutes. Beat remaining ingredients about 3 minutes or until light and fluffy. Pour over hot crust. Bake 25 minutes longer or just until no imprint remains when touched lightly in center. Cool; cut in squares. Sprinkle with confectioners sugar. Makes 2 dozen.

Joanie Beck

MARSHMALLOW FUDGE BARS

1 c. shortening
1 1/2 c. sugar
4 eggs, beaten
1 Tbsp. vanilla
1 1/2 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
4 Tbsp. cocoa
1 c. chopped nuts
Miniature marshmallows

Icing:

1 c. firmly packed brown sugar
1/2 c. cold water
1 box powdered sugar
4 squares unsweetened chocolate
6 Tbsp. butter
1 Tbsp. vanilla

Cream shortening, sugar, eggs and vanilla; add flour, baking powder, salt, cocoa and nuts. Spread in greased jelly roll pan (15x10x1 inch). Bake at 350° for 25 to 30 minutes. As soon as baked, cover with miniature marshmallows from end to end of pan. Return immediately to heated oven for 3 minutes; remove from oven and cool.

Icing: Place in saucepan brown sugar, water and chocolate squares. Bring to boil on medium heat; boil for 3 minutes without stirring. Remove from heat. Add 6 tablespoons butter and vanilla. When cool, blend in 3 cups powdered sugar (1 box). Spread over cooled marshmallow topping before it thickens. Sprinkle with finely chopped nuts. Let

OATMEAL BARS

1/2 lb. butter, creamed
2 c. quick oats
1/4 tsp. soda
2 1/4 c. flour
1 c. brown sugar
Preserves

Thoroughly mix all ingredients in a bowl. Grease a 9x13 inch pan. Pat down 2/3 of mixture in the pan. Spread any thick and chunky preserves: Apricot, pineapple or strawberry are very good. Sprinkle the rest of the mixture on top. Bake 40 minutes at 350°. When cool, cut in cubes. This will keep very well in the refrigerator.

Helen Petrus

ORANGE BLOSSOMS

Preheat oven to 350°. Bake 40-45 minutes. Sift together:

2 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt

Set aside. Blend:

1 1/2 c. sugar
1 tsp. vanilla
3/4 c. shortening (1/4 c. margarine, 1/2 c. shortening)

Beat in 2 eggs. Stir in flour mixture alternately with 1/2 cup milk. Fold in one 12 ounce package Nestle's chocolate morsels. Pour into greased 13x9 inch pan. While still hot, spread with glaze.

Orange Glaze: Combine -

1 c. sifted confectioners sugar
2 Tbsp. orange juice
1/2 tsp. shredded orange rind (optional)

Stir till smooth. Don't overbake; tends to dry.

Sue Ruth, Pat Bindi

PINEAPPLE BARS

4 c. flour
1/4 tsp. salt
1 c. shortening
2 eggs, beaten
1 c. sugar
2 tsp. baking soda
1 c. sour cream

Filling:

1 can pineapple
1 c. sugar
3 Tbsp. cornstarch

Mix together and chill about 15 minutes. Roll out 3/4 dough to fit 16x12 inch cookie sheet; spread with filling. Cover with lattice top made from remaining dough. Brush top with beaten egg and sprinkle with nuts and cherries. Bake at 375° until brown. (To make filling, mix sugar and cornstarch together and add to can of pineapple. Cook until thick.)

Claudia Reali

PUMPKIN BAR

2 c. sugar
1/2 c. vegetable oil
1 (16 oz.) can pumpkin
4 eggs, beaten
2 c. Bisquick baking mix
2 tsp. ground cinnamon
1/2 c. raisins

Heat oven to 350°. Grease 15x10 inch jelly roll pan. Beat sugar, oil, pumpkin and eggs in large mixer bowl on medium speed, scraping bowl occasionally, 1 minute. Stir in baking mix, cinnamon and raisins. Pour into pan; bake until wooden toothpick inserted in center comes out clean, 25 to 30 minutes; cool. Frost. Cut into bars, about 3x1 inch. Refrigerate any remaining bars. Makes 50 bars.

Cream Cheese Frosting:

1 (3 oz.) pkg. cream cheese (soft)
1/3 c. margarine or butter (soft)
1 Tbsp. milk
1 Tbsp. vanilla
2 c. powdered sugar

Beat cream cheese, margarine, milk and vanilla until creamy. Stir in powdered sugar until smooth.

COLONIAL PUMPKIN BARS

3/4 c. margarine
2 c. sugar
4 eggs
1 (16 oz.) can pumpkin
2 c. flour
2 tsp. baking powder
1/2 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. nutmeg
1 c. chopped walnuts

Cream margarine and sugar until light and fluffy; add eggs and pumpkin and mix well. Add combined dry ingredients to creamed mixture. Mix well; stir in nuts. Spread mixture into greased and floured 15 1/2 x 10 1/2 inch jelly roll pan; bake at 350° for 30-35 minutes or until wood pick inserted in the center comes out clean. Cool and frost.

Vanilla Frosting for Colonial Pumpkin Bars:

1 (3 oz.) pkg. cream cheese
1/3 c. margarine
1 tsp. vanilla
3 c. confectioners sugar

Combine softened cream cheese, margarine and vanilla, mixing until well blended. Gradually add sugar, mixing well after each addition. These bars can be made ahead and frozen. Thaw and cut before serving.

Helen Carroll

RAISIN BARS

1 c. raisins
1/2 c. oleo
2 eggs
1 tsp. soda
1 tsp. vanilla
1/2 c. powdered sugar
1 c. water
1 1/2 c. sugar
3 c. flour
1/2 tsp. salt
1 c. chopped nuts

Cook together for 10 minutes 1 cup raisins and 1 cup water. While raisins and water are cooking, mix well together oleo, sugar, eggs and add flour, soda, salt and vanilla. Add nuts. Now add cooked raisins and water to this mixture. Bake at 375° for about 25 minutes. Use 10x15 inch cookie sheet. While still hot, glaze with 1/2 cup powdered sugar mixed with 2 tablespoons boiling water.

RAISIN BARS

3 c. water
1 1/2 c. raisins
3/4 c. oleo
1 1/2 c. sugar
2 eggs, slightly beaten
3 c. flour
1 1/2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1 c. walnuts

Cook water and raisins for 15 minutes and let cool; save the liquid. Cream oleo and sugar. Combine dry ingredients and beat in with the creamed mixture alternately with liquid from raisins. Add raisins and nuts; bake at 400° for 20-25 minutes. Glaze with powdered sugar icing.

Vi Penak

SPICE BARS

1 c. cooked raisins
1/2 c. shortening
1 c. sugar
1 egg
2 c. flour
1 tsp. baking soda
1/4 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. cinnamon
1/4 tsp. salt

Cream shortening, sugar; add egg, then flour with all spices and baking soda alternately with 1 cup of water from raisins. Add raisins last and beat well. Spread on well greased cookie sheet; bake 20 minutes to 1/2 hour at 375°. While lukewarm, spread powdered sugar mixture. Cut while still warm.

Powdered sugar mixture:

1/2 c. margarine, melted
(1 stick)
2 Tbsp. milk
1 tsp. vanilla

Add powdered sugar to thicken, then spread on warm bars.

Rosemary Jenkins

SPICE BARS

3/4 c. sifted flour
1/2 tsp. baking soda
1/2 tsp. nutmeg
1/2 tsp. salt
1/4 tsp. cloves
1/2 c. brown sugar

1 c. raisins	2 unbeaten eggs
1/2 c. salad oil	

Mix and sift dry ingredients; add brown sugar, nuts and raisins. Mix well. Make a well and add salad oil and eggs. Beat until well blended. Turn into greased oblong 7x12 inch pan; bake in 375° oven 20 to 25 minutes. Frost with thin white icing. Cut into bars.

Maude McCauley

TREASURE CHEST BARS

3/4 c. oleo	2 1/2 c. self-rising flour
1 (16 oz.) box light brown sugar	1 c. chopped pecans
3 eggs	1 (6 oz.) pkg. semi-sweet chocolate pieces
1 tsp. vanilla	

Cream oleo and sugar until light and fluffy; blend in eggs and vanilla. Add flour and mix well. Stir in nuts and chocolate. Pour into ungreased 15 1/2 x 10 1/2 inch jelly roll pan; bake at 325° for 30 minutes. Cool; cut into bars.

LaVerne Seidling

ZUCCHINI BARS

2 eggs	1 3/4 c. flour
3/4 c. margarine or butter	1/2 tsp. salt
1/2 c. brown sugar	3/4 c. raisins or nuts
1/2 c. white sugar	3/4 c. chopped prunes or dates
1 1/2 tsp. baking powder	3/4 c. coconut
1 tsp. vanilla	2 c. grated zucchini

Cream oleo or butter and sugar; add eggs and vanilla. Combine dry ingredients and add; mix well. Stir in coconut, raisins or nuts, prunes or dates and grated zucchini. Put into greased and floured 10x15 inch pan and bake at 350° for 35 to 40 minutes. Frost with powdered sugar.

Theresa Kosmo

BANANA NUT SQUARES

1 2/3 c. sugar
2/3 c. shortening
2 eggs
2/3 c. buttermilk
2 1/2 c. flour
1 1/4 tsp. baking powder
1 1/2 tsp. baking soda
1 1/4 c. mashed bananas
2/3 c. chopped nuts

Mix all ingredients and pour on greased and floured cookie sheet; bake at 350° for 30 minutes. Top with an icing and sprinkle with nuts.

Vi Penak, Shirley Vadella

FRUIT SQUARES

1 1/2 c. sugar
4 eggs
1 c. oleo
2 c. flour
1 1/2 tsp. lemon extract
1 can pie filling (cherry, or any flavor desired)

Beat sugar, eggs and oleo until mixture is light and fluffy. Reduce speed; beat in flour and flavoring. Spread dough evenly in a greased 15x10x1 inch jelly roll pan. On top of dough lightly mark off 15 squares. Place small amount of filling in center of each square, using entire can of filling. Bake at 350° for 30-35 minutes. Cool and cut.

Helen Trona, Pat Kopanic

FUDGE-FILLED SQUARES

Cookie Base and Topping:

1 c. butter or margarine
1 1/2 c. firmly packed brown sugar
1 egg
1 tsp. vanilla
2 c. all-purpose flour
1 tsp. soda
1 tsp. salt
2 1/2 c. quick or old-fashioned oats, uncooked

Filling:

2 c. semi-sweet chocolate chips
1 (14 oz.) can Borden's Eagle Brand milk
2 Tbsp. butter or margarine
1/2 tsp. salt
1 c. chopped nuts
1 tsp. vanilla

For Cookie Base and Topping, beat together butter and sugar till light and fluffy; blend in egg and vanilla. Add flour, soda and salt; mix well. Stir in oats. Press about half of mixture onto bottom of greased 13x9 inch baking pan. Reserve remaining mixture for topping.

For filling, melt together chocolate, condensed milk, butter and salt in heavy saucepan over low heat until smooth. Stir in nuts and vanilla. Spread evenly over base mixture. Sprinkle reserved cookie topping evenly over chocolate layer; press down slightly. Bake at 350° for 35-40 minutes. Cool; cut in squares.

Evelyn Sedlak, Betty Frow

NUT SQUARES WITH COTTAGE CHEESE

- 1 c. oleo
- 1 c. powdered sugar
- 1 c. ground nuts
- 2 c. flour
- 1 tsp. baking powder
- 1 egg yolk
- 1 1/2 lb. dried cottage cheese
- 1 c. sugar
- 4 egg yolks

Mix first 6 ingredients together until blended; pat and spread dough evenly on a 15x10 inch pan. Break cottage cheese into fine pieces. Mix cheese, sugar and egg yolks. Spread on top of dough in pan; bake at 375° for 25-30 minutes.

Topping: After Nut Squares are baked, make meringue from 5 egg whites and 1 cup sugar; spread on top of Nut Squares and put back in oven until it browns.

Helen Hajostek

CARAMEL LAYER CHOCO-SQUARES

- 1 (14 oz.) pkg. (about 50) light caramels
- 1/3 c. evaporated milk
- 1 pkg. German chocolate cake mix
- 1 Tbsp. water
- 1/2 c. butter or margarine, softened
- 1 c. chopped nuts
- 1 c. semi-sweet chocolate pieces

Preheat oven to 350°. Grease and flour 13x9 inch pan. Combine in heavy saucepan the caramels and milk. Cook is crumbly, but holds together. Press 1/2 of the dough into prepared pan; reserve remaining dough for topping. Bake 6 minutes. Sprinkle chocolate pieces over baked crust; spread caramel mixture over all. Combine reserved dough over caramel mixture; bake for 15 to 20 minutes.

Gerry Stump

PINEAPPLE SQUARES

1 c. oleo
4 egg yolks (put whites in refrigerator)
1 c. sugar
1 c. milk or 1/2 c. milk and 1/2 c. water
3 c. flour (sifted)
1 tsp. baking soda
1 tsp. baking powder
Pinch of salt
1 tsp. vanilla

Mix shortening and sugar; add egg yolks. Add milk, flour, etc. Whip up well. Grease cookie pan. Spread batter all over. Spread pineapple on top of batter. Spread egg whites over filling. Add coconut on top; bake at 350° for 25 to 30 minutes.

Pineapple Filling:

2 heaping Tbsp. cornstarch
1/2 c. sugar
1 large can pineapple
1/2 can water
1 tsp. vanilla

Egg White Mixture:

4 egg whites
3 Tbsp. sugar
A little vanilla

Beat egg whites; add sugar and vanilla.

Irene Coulson, Stella Reday

PINEAPPLE SQUARES

3/4 c. shortening
1 c. sugar
2 eggs
4 c. flour
1/2 tsp. baking soda
1 tsp. baking powder
1/2 c. sour milk
1/2 tsp. salt

Mix sugar and shortening; add eggs, sifted flour, bak-

Divide dough into two parts; roll one part of dough on floured board. Put this rolled dough into a 15x10 inch pan. Spread thickened pineapple filling on top of this dough in pan.

Pineapple Filling:

1 (No. 2) can crushed pineapple	1 c. sugar
	3 Tbsp. cornstarch

Cook pineapple, sugar and cornstarch until thick. Spread on dough in pan. Roll second part of dough. Cover the Pineapple Filling with this second half. Bake at 375° for 25 minutes.

Helen Hajostek

ICING

BAKERY ICING

2 Tbsp. water	1 egg
4 1/2 Tbsp. sugar	1 tsp. vanilla
2 1/3 c. sifted powdered sugar	Dash of salt
	2/3 c. shortening

Put water and sugar on and boil till sugar dissolves. Beat eggs and powdered sugar and shortening and vanilla. Add water and sugar syrup. Beat until smooth.

Jean Zelenko

CREAMY ICING

1/2 c. Crisco	1 c. sugar
1/2 c. oleo	

Cream all well. Slowly add 3/4 cup warm milk and 1 teaspoon vanilla. Beat well.

Pat Kopanic

EASY CREAMY ICING

1/2 c. Crisco
6 Tbsp. flour
1 tsp. vanilla
3/4 c. granulated sugar
1 stick oleo
1/2 c. milk

Mix all ingredients together until the sugar is completely dissolved, about 15 minutes on an electric mixer. This excellent on a chocolate cake. This makes enough to cover two 9 inch layers.

Frances Rendulic

FROSTING

1 (8 oz.) pkg. cream cheese
1 lb. confectioners sugar
1/4 lb. margarine (1 stick or 1/2 c.)
1 tsp. vanilla

Beat together softened cream cheese and butter till well blended. Mix in confectioners sugar and vanilla. You may thin slightly with a small amount of milk if necessary.

Theresa Kosmo

12-MINUTE ICING

1 stick butter
1/2 c. Crisco
1 c. sugar
3 Tbsp. flour

Cream the above, then add:

2/3 c. milk
2 tsp. vanilla

Beat 12 minutes.

Linda Brletich

WHITE FROSTING

Combine in small bowl:

1 c. confectioners sugar
2 egg whites (beat till fluffy)

Combine in large bowl:

1 c. confectioners sugar
1 c. white shortening
2 Tbsp. milk
2 Tbsp. oleo

Beat till thick. Combine the two and beat together. This frosting makes you think you have marshmallows in it.

Theresa Kosmo

WHIPPED CREAM ICING

1 lb. powdered sugar	1 tsp. vanilla
1 c. soft shortening (any kind)	1/2 tsp. almond extract
	3 egg whites

Combine in bowl and beat until whipped. Can be refrigerated up to 2 weeks.

Elaine Slebodnik

WHIPPED CREAM ICING

3/4 c. milk	1 c. sugar

Heat milk to boiling point; add and let cool.

1/4 c. butter	3/4 c. Crisco

Mix together and beat very well. Add 1 teaspoon vanilla. Add milk and sugar mixture very slowly and beat very well and long until it looks like whipped cream.

Nadia Lynch

MAGIC CHOCOLATE FROSTING

1 can Eagle Brand milk	2 (1 oz.) chocolate squares (unsweetened)
1 Tbsp. water	1/2 tsp. vanilla
1/8 tsp. salt	

Combine milk, water, salt and chocolate; cook until thickened. Stir in vanilla; cool .

DESSERTS

ALMOND DESSERT

1 c. flour
1/4 c. brown sugar
1 stick margarine
1 bag slivered almonds
1 can or 1/2 bag coconut

Mix all ingredients together and place on cookie sheet. Place in preheated 325° oven for 25 minutes, but stir in 10 minutes. Then place flat and continue to roast the remaining 15 minutes. Place this in a 9x13 inch pan, saving 1/2 or 1/4 cup for topping.

Filling:

2 2/3 c. milk
1 (8 or 9 oz.) Cool Whip
2 small boxes instant vanilla pudding

Mix milk and pudding together and then the Cool Whip. Can be mixed with electric mixer. Put in 9x13 inch pan on top of almond mixture. Sprinkle the 1/2 or 1/4 cup topping you saved on top.

Carol Potter, Mary Kovscek

APRICOT CREAM DELIGHT

1 (No. 2) can crushed pineapple
1 (6 oz.) box apricot gelatin
3/4 c. sugar
2 small jars baby apricots
1 (8 oz.) pkg. cream cheese
1 can frozen milk (evaporated)
2/3 c. nuts

Chill large bowl and beaters. In a saucepan combine jello and pineapple; heat until mixture simmers. Add sugar, apricots and soft cream cheese. Heat and stir till cheese melts. Chill mixture. Whip milk till peaks form; fold into jello mixture. Put into 9x13 inch pan; sprinkle with nuts and chill overnight.

Theresa Kosmo

APRICOT DREAM

1 box apricot jello
1 c. boiling water
1 c. cold water
1 pkg. Dream Whip
1 small pkg. cream cheese
1 small can crushed pineapple, drained

Mix jello with water and let set. Whip Dream Whip; add cream cheese and pineapple. Whip jello and mix.

Rena Dolfi

APRICOT JELLO SALAD

2 large pkg. apricot jello
1 c. crushed pineapple
2 c. cold water
2 pkg. Dream Whip
1 large pkg. cream cheese

Simmer jello, pineapple and water for 10 minutes in saucepan; cool until jelled. Whip 2 packages of Dream Whip according to directions on package. Add 1 large cream cheese, little at a time. Whip till smooth. Then whip into jello mixture. Put in large pan and chill.

Helen Trona

BAVARIAN CREAM

1 (3 oz.) pkg. jello (any flavor)
1/4 c. sugar
1 c. boiling water
3/4 c. cold water or fruit juice
1 env. Dream Whip topping mix

Dissolve jello and sugar in boiling water; add cold water and chill until slightly thickened. Whip Dream Whip as directed; blend 1 1/2 cups into jello. Pour into 1 quart mold, 6 to 8 individual molds or into baked 8 inch pie shell. Chill at least 4 hours. Unmold before serving and top with remaining Dream Whip.

Fruited Bavarian: Fold 1 cup diced fresh or drained canned or frozen fruit into Bavarian before molding.

Barbara Pollak

BLUEBERRY DESSERT

1 (6 oz.) pkg. cherry or raspberry jello
2 c. boiling water
1 can blueberry pie filling
1 medium can crushed pineapple
1 (8 oz.) pkg. cream cheese
1 small Cool Whip

Mix well jello with boiling water. Add to jello, pie filling and crushed pineapple with juice. Let it set. Beat cream cheese till creamy and fold in Cool Whip. Put on jello mixture after it has set. Refrigerate.

Helen Carroll, Elizabeth Slebodnik

CHERRY ANGEL DESSERT

1 (6 oz.) pkg. cherry jello
2 c. boiling water
2 c. cold water
1 qt. vanilla ice cream, softened
1 angel food cake, cut in cubes

Dissolve jello in hot water; add cold water. Add the jello to softened ice cream; blend well. Chill until thick and syrupy (about 1 hour). Beat until fluffy. Put angel food cake cubes into 9x13 inch pan; pour jello and ice cream mixture over cake cubes. Garnish with Dream Whip; chill thoroughly.

Pauline Kopanic

COTTAGE CHEESE SALAD

1 (8 oz.) carton cottage cheese
1 (9 oz.) container Cool Whip
1 can Mandarin oranges, drained
1 can pineapple, drained
1 pkg. orange jello

Mix together and refrigerate.

Vi Penak

CRANBERRY JELLO

9 oz. Cool Whip
1 can cranberries,
drained and cubed
1/4 c. sugar
1/3 c. concentrated
orange juice

Combine ingredients and serve in cupcake paper shells. Chill well. Makes 16 cups.

Mary Ellen Adams

DREAM WHIPPIE

1 pkg. Dream Whip
1 c. confectioners sugar
1 (3 oz.) pkg. cream
cheese

Make Dream Whip according to directions on box. When it starts to thicken, add sugar and cream cheese; mix until smooth and creamy. Put mixture in cool pie shell and top with any kind of fruit filling. Store in refrigerator.

Florine LeDonne

FLUFFY SALAD

1 frozen topping
(Cool Whip)
1/2 pt. sour cream
3 Tbsp. sugar
Dash of salt
1 large can fruit cocktail
3 c. marshmallows
Nuts, if desired

Whip in mixing bowl for 5 minutes at medium speed the above ingredients. Add 1 large can of drained fruit cocktail, add 3 cups miniature marshmallows. Add nuts, if desired. Spread in large glass dish. Chill 1/2 hour. Cut into squares and serve.

Shirley Snyder, Cassie Pekar

FROZEN DESSERT

1 can Eagle Brand milk
1 can Thank You brand
cherry pie filling
1 (15 1/2 oz.) can pineapple,
drained (chunks)
9 oz. Cool Whip

Combine chilled Eagle Brand milk and cherry pie filli

Whip. Put in 9x13 inch pan; freeze. Set out 15 minutes before serving.

Pat Bindi

FROZEN FRUIT SALAD

1 (No. 2 1/2) can Libby's fruit cocktail, drained
2 (3 oz.) pkg. cream cheese, softened
1/4 c. mayonnaise
2 c. miniature marshmallows
1 c. heavy cream
2 Tbsp. sugar

Blend cream cheese and mayonnaise; stir in fruit cocktail. Add the marshmallows. Whip 1 cup heavy cream, then add 2 tablespoons sugar until stiff. Fold into fruit mixture. Pour into 9x13 inch pan; freeze until firm.

Catherine Glad, Jeanne Yakubic

FRUIT SALAD

1 large can fruit cocktail, drained
1 can crushed pineapple, drained
1 (3 oz.) box strawberry jello
1 (12 oz.) carton small curd cottage cheese
1 (9 oz.) Cool Whip

Add dry jello to drained fruit and add cottage cheese and Cool Whip. Blend well and refrigerate several hours.

Enis Shandor, Mary Kovscek
Ann Jarina

LEMON DELITE

Crust:

1 stick soft margarine
1/2 c. chopped nuts
1 c. flour

Filling:

1 (8 oz.) pkg. cream cheese
1 c. Cool Whip
1 c. powdered sugar

Filling:

2 small boxes lemon
3 c. milk

Topping:

1 c. Cool Whip
Chopped nuts

Mix and press ingredients for crust into a 13x9 inch pan. Bake 10 minutes at 350° to golden brown. Cool. Mix next 3 ingredients for filling and spread on crust. Mix next 2 ingredients and pour over cheese layer. Top with Cool Whip and sprinkle with nuts; chill. (Chocolate pudding is also delicious.)

Elizabeth Swiantek, Matilda Zieralski

LEMON FLUFF

2 small boxes lemon jello
1 large can fruit cocktail, drained
1 c. cut up pineapple, drained
1 pkg. Dream Whip
1 small pkg. Philadelphia cream cheese
1 small box instant coconut pudding

Mix jello with 3 cups boiling water and cool; add fruit and refrigerate jello. Mix Dream Whip as directed and add cream cheese and pudding and fold into jelled jello. Decorate with maraschino cherries, if desired.

Enes Shandor

LEMON (OR LIME) REFRESHER

1/2 env. unflavored gelatin (1 1/4 tsp.)
1/2 c. sugar
3/4 c. water
3 medium egg whites
1 Tbsp. freshly grated lemon (or lime) peel
1 1/2 c. freshly squeezed lemon (or lime)

Mix together gelatin and 1/4 cup sugar in small saucepan; blend in water. Bring to a boil, stirring until gelatin is thoroughly dissolved; set aside. Beat egg whites in small mixer bowl at high speed to soft peak stage. Gradually add remaining cup sugar, beating just until stiff, but not dry. Continue beating while adding the warm gelatin mixture in a thin steady stream. Beat in lemon peel and juice. Pour into ice cube trays or shallow pan; freeze until mushy, stirto pan and freeze until firm. Makes 8 servings of 1/3 cup each.

Maureen Fiore

MARSHA'S SALAD

Mix together:

1 can Eagle Brand milk
1 can Thank You brand cherries
1 can crushed pineapple, drained
2 tsp. lemon juice

Fold in one 9 ounce carton Cool Whip. Pour into a 9x13 inch pan, then freeze.

Jeanne Yakubic

MARSHMALLOW DESSERT

1 pkg. colored miniature marshmallows
1 large (1 lb. 4 oz.) can crushed pineapple, drained
1 (8 oz.) pkg. cream cheese, softened
2 pkg. Dream Whip

Prepare Dream Whip and set aside. Use about 1/2 to 2/3 of the pineapple juice to soften cheese. Fold all ingredients together and chill overnight.

Pat Kopanic

OUT OF THIS WORLD DESSERT

1 1/2 c. flour
1 1/2 c. chopped nuts
1 1/2 sticks oleo, softened

Mix like pie crust and pat into a 9x13 inch baking dish (on bottom and about 1/2 inch up the side). Bake at 350° for 15 minutes. Cool before adding filling.

Filling:

1 can Eagle Brand milk (condensed milk)
1 can strawberry pie filling
1 large (12 to 16 oz.) can crushed pineapple, drained
1 (8 to 9 oz.) carton Cool Whip, thawed

Mix the 4 Filling ingredients together (using a large bowl, because this makes a lot). Spread in cooled crust. Refrigerate at least 4 hours.

Vera Merella, Pat Bindi

ORANGE CREAMSICLE DESSERT

6 oz. orange jello
2 c. boiling water
8 oz. cream cheese
1 large Cool Whip
1 can drained Mandarin oranges

Blend together orange jello and boiling water; mix well and let cool. Mix the cream cheese with the Cool Whip till smooth. Add the drained Mandarin oranges. (Can use mixer.) Finally, add cooled jello mixture and pour into mold or 13x9 inch pan.

Judy Mitchell

ORANGE SHERBET SALAD

3 (3 oz.) boxes orange jello
3 c. boiling water
1 1/2 pt. orange sherbet
1 (No. 2) can crushed pineapple, well drained
2 cans Mandarin oranges, well drained

Dissolve jello in boiling water; cool. Add orange sherbet, stirring well to melt sherbet. Add pineapple and oranges and mix well. Chill until set.

Frances Zablotney, Bernice Adams

PINEAPPLE CREAM SALAD

1 (6 oz.) pkg. lemon jello
1 (8 oz.) pkg. cream cheese
1 large can crushed pineapple
1 (10 oz.) carton whipped topping

Dissolve jello in 2 cups of boiling water; blend in softened cream cheese with mixer. Add pineapple with juice. Whip until well blended . Let jello jell until almost firm. Blend in topping; chill until firm.

Irene Coulson

PISTACHIO DELIGHT

2 pkg. instant pistachio pudding
2 pkg. lady fingers
1 (10 oz.) carton whipped topping
3 c. milk
1/4 c. chopped nuts

Prepare pudding according to package directions, using only 3 cups of milk. Fold in one half carton whipped cream. Split lady fingers and put one layer of them in the bottom of a 9x13 inch pan. Cover with 1/2 of the pistachio mixture. Repeat layers with rest of the lady fingers, and pistachio mixture. Top with remaining whipped topping.

Note: This dessert is better if made a day in advance. Keep refrigerated until ready to serve.

Irene Coulson

PRETZEL PONDEMONIUM

2 c. finely crushed pretzels
3/4 c. margarine, melted
1/3 c. confectioners sugar
1 (8 oz.) pkg. cream cheese
1 c. confectioners sugar
1 egg, beaten
1 (9 oz.) container frozen non-dairy whipped topping, thawed
2 (3 oz.) pkg. strawberry jello
2 c. boiling water
2 (10 oz.) pkg. frozen strawberries, thawed

Combine pretzels, margarine and sugar; press onto bottom of 13x9 inch baking pan. Bake at 350° for 15 minutes and cool. Combine softened cream cheese, sugar and egg, mixing until well blended. Fold in whipped topping; spread on crust and chill.

Dissolve strawberry gelatin in boiling water; add strawberries and chill until partially set. Pour over cream cheese layer; chill until firm. Makes 15 servings.

LaVerne Seidling

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If you need to measure syrup or honey, oil the cup with cooking oil or use the cup to measure the oil or shortening needed for the recipe first.

PRETZEL SALAD

2 c. pretzels, broken
3/4 c. melted oleo
3 tsp. sugar
1 (8 oz.) pkg. cream cheese
1 c. sugar
1 small Cool Whip
1 large or 2 small boxes strawberry jello
2 c. boiling water
2 (10 oz.) pkg. frozen strawberries

Put pretzels, oleo and 3 teaspoons sugar in 9x13 inch pan and bake 8 minutes at 350°; let cool.

Second layer: Beat together cream cheese, 1 cup sugar and Cool Whip until smooth and add to cooled pretzel mixture.

Third layer: Add boiling water to jello, then add the 2 packages of frozen strawberries to hot jello mixture, while still frozen. Let set 10 minutes, then add to cream cheese layer. Refrigerate.

Helen Petrus

STRAWBERRY BAVARIAN CREAM

1 env. unflavored gelatin
Pinch of salt
1/4 c. sugar
3 egg yolks, slightly beaten
1 c. milk
1/4 c. sugar
1 tsp. vanilla
3 egg whites
1 c. heavy cream, whipped
1 c. sliced strawberries

Mix gelatin, 1/4 cup sugar, salt in top of double boiler. Mix egg yolks and milk; add gelatin mixture. Cook over boiling water, stirring constantly, until custard coats spoon. Add vanilla. Chill, stirring occasionally, until consistency of unbeaten egg whites.

In large bowl, beat egg whites until almost stiff; gradually add 1/4 cup sugar, beating until stiff. Fold in custard, then whipped cream. Fold in strawberries. Chill until firm.

Bernie Adams

STRAWBERRY JELLO

4 boxes strawberry jello
4 c. water
1 (No. 2) can crushed pineapple
1/2 pt. sour cream
1 large box frozen strawberries, sliced
5 bananas, sliced

Boil water; add jello in large bowl and cool. Add pineapple, strawberries and bananas. Pour 1/3 of mixture in 13x9x2 inch pan. Drop half of the sour cream by 1/2 teaspoonfuls over mixture in pan. Place this in refrigerator about 15 minutes or until set. Leave the bowl mixture out of the refrigerator. Then take half of the bowl mixture and do the same as before, using up all of the sour cream. Place again in refrigerator until set. Pour remaining mixture in bowl on top; chill.

Elizabeth Slebodnik

STRAWBERRY JELLO DESSERT

1 large pkg. strawberry jello
1 c. boiling water
2 (10 oz.) pkg. frozen strawberries
3 sliced bananas
1 (16 oz.) can crushed pineapple
1 pt. sour cream

Combine jello and boiling water; stir till dissolved. Add the frozen strawberries (including juice) when thawed. Add can of pineapple (drained). Place half of mixture in flat dish and put in refrigerator to harden. Spread sour cream over the hardened mixture. Then pour remaining jello over the sour cream. Place in refrigerator.

Rosanne Matko

BREAD AND RICE PUDDING

1 c. cooked rice
1/2 c. raisins
1/2 c. sugar
2 c. milk
3 slices dried or toasted bread
3 eggs
1 tsp. vanilla
1 Tbsp. cinnamon

Cube the bread and mix together with the remaining ingredients. Pour into a greased baking dish and bake at 350° for 1 hour or until knife comes out clean.

Francis Rendulic

CHOCOLATE PUDDING DESSERT

1 1/2 c. flour
1 large pkg. cream cheese
1 large Cool Whip
1 1/2 sticks oleo
2 small boxes chocolate pudding
1/2 c. chopped nuts
1/4 tsp. salt

Mix flour and oleo and salt; pat into a 9x12 inch baking dish. Bake for 12 minutes at 350°. Make pudding and let cool. Mix 1/2 cup Cool Whip and cream cheese and spread over cooled dough. Spread the cooled pudding over next. Cover the top with the remaining Cool Whip. Sprinkle with chopped nuts to decorate. Chill 1 hour before serving.

Frances Rendulic

MOM'S CHRISTMAS PUDDING

1 c. sugar
1 c. raisins
1 c. bread crumbs
1 c. nuts
1 c. flour
1 c. suet
1 c. sliced apples
1 c. milk
1/2 tsp. salt
1 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon

Brown Sauce:

1 qt. milk
1/2 tsp. vanilla
1/2 c. butter
1/2 c. flour
1 c. brown sugar
1/4 tsp. salt

Mix together; put in double boiler; cook 5 hours.

Brown Sauce: Mix together. Put in double boiler. Stir until desired thickness. Pour over each serving.

Yvonne Urban

HEAVENLY RICE PUDDING WITH CARDINAL SAUCE

2 c. very well cooked regular white rice, chilled
2 c. fresh or canned pine-
1 Tbsp. cornstarch
1/4 c. currant jelly
1 c. heavy cream
1/4 c. unsifted confectioners

Cardinal Sauce: Use one 10 ounce package frozen raspberries, thawed. Day before: In large bowl toss rice, pineapple and marshmallows to combine. Refrigerate, covered, overnight. Make Cardinal Sauce. Drain raspberries, reserving liquid with cornstarch; mix well. Bring to boiling, stirring constantly; boil for 1 minute. The mixture will become thickened and translucent. Add currant jelly to raspberry mixture; stir until melted. Remove the saucepan from heat; stir in the raspberries. Refrigerate sauce, covered, 1 hour or until ready to use. Just before serving, whip cream with sugar and the extracts until stiff. Fold whipped cream mixture gently into rice and pineapple mixture to combine. Serve pudding with sauce spooned over it. Makes 6 to 8 servings.

Mary Balko

JEWISH NOODLE PUDDING

4 eggs
1 tsp. ground lemon peel
3 Tbsp. lemon juice
1 tsp. salt
1/2 c. sugar
1 1/2 c. cream style cottage cheese
1/2 c. sour cream
8 oz. noodles, cooked and drained (wide noodles)
1/2 c. raisins

In large bowl, combine eggs, lemon peel and lemon juice. Beat until foamy; gradually beat in sugar and salt. Beat in cottage cheese and sour cream. Fold in noodles and raisins. Turn into ungreased 12x7x2 inch baking dish. Bake in 350° oven for 35 minutes or until knife inserted just off center comes out clean.

Margaret Matava

JOHNNY BULL PUDDING

1 c. butter
1 c. sugar
1 c. milk
2 c. sifted flour
1 scant Tbsp. baking soda
1 c. raisins
1/2 c. nuts (optional)

Cream butter and sugar; add milk, flour and baking soda. After mixing together, add raisins and optional nuts. Steam for 4 hours. You can use a double boiler or insert in your crock pot. (Continued on next page.)

Sauce: Make in saucepan -

1 heaping Tbsp. cornstarch
2-3 Tbsp. sugar, dissolved in a little milk

Add enough boiling water to make thick and 1/2 teaspoon vanilla.

Barbara Bindi, Pat Bindi

JOHNNY BULL PUDDING

1 (1 lb.) box raisins
1 (1 lb.) box currants
1/4 c. lemon peel
1/4 c. citron

Mix all fruit into 1/4 cup of the flour in recipe. Mix these together:

1 c. toasted bread crumbs
4 tsp. baking powder
3 c. flour
1 1/2 c. brown sugar
1 tsp. nutmeg

Mix 4 eggs and 1 cup water with beater, then add 1 cup chopped beef suet (chop real fine). Mix fruit mixture into the flour mix, then add the egg mixture and mix well. Turn into a greased covered pudding mold. The lid must be firm so no water can get into the mix. This is placed into a waterless cooker and boiling water is poured to half the depth of the mold, replenishing the water if necessary to keep it up to original level. Cook 3 hours.

Nutmeg Sauce for Pudding:

1/2 c. sugar
1/2 lb. butter
1 qt. milk
1/2 c. flour
1 tsp. nutmeg

Cook until boiled and put in double boiler so it can be heated over.

Vanilla Sauce:

1 c. water
2 tsp. vanilla
3/4 c. sugar
1/4 c. butter

Boil water, sugar and butter. Dissolve cornstarch in 1/2 cup water and stir in, then cool. Add vanilla. If too thick, add a little water.

Stephanie Rue

RICE PUDDING

1/2 c. long grain rice, uncooked	3 egg yolks (save whites)
4 c. milk	1 c. sugar
	2 tsp. grated orange rind

Cook rice and milk over low heat; simmer for 35 minutes. Beat the egg yolks, adding 1/2 cup sugar and orange rind. Add this to the milk and rice mixture and cook 10 minutes longer. Beat egg whites until stiff and add 1/2 cup sugar gradually. Place rice mixture into greased casserole and add beaten egg whites for the topping. Bake at 350° for 12 to 15 minutes.

Bernice Asmonga

FLOATING ISLAND

3 1/2 c. milk	2 egg yolks
1/3 c. sugar	1/8 tsp. salt
2 1/2 tsp. flour	2 egg whites

Scald milk in double boiler; remove from heat. Mix sugar, flour, egg yolks, salt and a little hot milk. Stir. Add this mixture to rest of milk. Return to double boiler and cook until mixture coats spoon; chill thoroughly. Just before serving, beat egg whites stiff. Put chilled custard into serving dishes. Pile the float (egg whites) on top of custard in tablespoons like little islands. (Custard will be runny.)

Yvonne Urban

FRIED APPLES

Pare and core 8 medium apples, then slice into half-inch sections. Melt 1/2 cup margarine in a large skillet. Add the apple slices and sprinkle with a mixture of 2/3 cup granulated sugar and 1/2 teaspoon cinnamon. Cover and simmer slowly, about 1/2 hour. Baste often, but do not turn the

APPLE CRISP

4 c. sliced, pared tart apples (about 4 medium)
2/3 to 3/4 c. brown sugar, packed
1/2 c. all-purpose flour
1/2 c. oats
3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/3 c. butter or margarine, softened

Heat oven to 350°. Grease 8x8x2 inch square pan. Place apple slices in pan. Mix remaining ingredients thoroughly. Sprinkle over apples; bake 30 minutes or until apples are tender and topping is golden brown. Serve warm, and if desired, with light cream or ice cream.

Joanie Beck

GERMAN APPLE PANCAKE

(Makes 2 large pancakes, 6 to 8 servings.)

Batter:

8 large eggs
1 c. flour
2 Tbsp. sugar
1 tsp. baking powder
1/8 tsp. salt
2 c. milk
1/4 c. butter, melted
2 tsp. vanilla
1/4 tsp. nutmeg

Fruit mixture:

1/2 c. butter
1 1/3 c. sugar
1 tsp. cinnamon
1/4 tsp. nutmeg
2 large tart apples, peeled and thinly sliced (2 c.)

For batter: Combine first six ingredients with mixer until smooth. Add melted butter, vanilla, nutmeg and blend thoroughly. Let stand at room temperature 30 minutes or refrigerate overnight.

For fruit mixture: Place oven rack in center of oven. Preheat to 425°. Divide butter evenly between two 10 inch skillets. Melt in oven, brushing butter up sides of pans. Remove from heat. Combine sugar, cinnamon and nutmeg well. Sprinkle 1/3 cup of this mixture on melted butter in skillets. Divide apples and layer evenly over butter. Sprinkle apples with remaining sugar mixture. Place skillets on skillets to oven and bake 15 minutes. Reduce heat to 375° and bake 10 minutes more. Remove pancakes onto serving platter and serve immediately. A great start to a holiday!

Cynthia Victoria

CREAMY APPLE SQUARES

1 pkg. Pillsbury Plus yellow cake mix	1/2 tsp. cinnamon
1/2 c. soft oleo or butter	3 apples, thinly sliced
1/4 c. firmly packed brown sugar	1 c. sour cream
	1 egg

Preheat oven to 350°. Combine first two ingredients; mix until crumbly. Reserve 2/3 cup for topping: Add brown sugar and cinnamon to reserved topping mix. Mix well. Set aside. Press remaining mixture onto bottom of ungreased 13x9 inch pan. Arrange apple slices over base. Blend sour cream and eggs; spread evenly over apples. Sprinkle reserved topping mixture over all. Bake at 350° for 25 minutes or until topping is golden brown and bubbly. Serve warm. Refrigerate leftovers. Makes 12 to 15 squares.

Theresa Kosmo

DUTCH APPLE DESSERT

8 to 10 apples	1/2 tsp. nutmeg
1 c. brown sugar	3 Tbsp. flour
1/2 c. white sugar	1 c. whipping cream
1 tsp. cinnamon	

Wash, pare and slice apples into a mixing bowl; add sugar, cinnamon, nutmeg, flour and cream. Mix well and pour into glass 9x13x2 inch baking dish. Cover with topping.

Topping: Combine 1 cup brown sugar, 3 tablespoons butter and 1 cup of flour. Mix ingredients to consistency of pie dough. Sprinkle over mixture in pan and garnish with 1/2 cup pecan halves. Bake in preheated 375° oven for 10 minutes. Reduce heat to 350° and bake 40 minutes or until apples are tender.

Jeanne Yakubic

FRENCH APPLE SQUARES

6-8 medium apples
1 c. sugar
1 tsp. cinnamon
1 c. crushed corn flakes

Crust:

2 1/2 c. flour
1 tsp. salt
1 c. shortening
2 egg yolks, beaten, plus enough milk to make 2/3 c. liquid

Work shortening into flour as for pie crust; add liquid and mix well. Roll out 1/2 of dough and put in 9x13 inch pan. Sprinkle the crushed corn flakes on bottom of dough. Add mixture of apples, sugar and cinnamon; roll out the other piece of dough and put on top of apples. Make slits as for a pie. Beat egg whites until frothy and spread on crust. Bake in 400° oven for 30 minutes. While still hot, frost with thin powdered sugar icing.

Margaret Matava

BANANA SPLIT CAKE

2 c. graham cracker crumbs
6 Tbsp. melted oleo
1/4 lb. oleo
1 tsp. vanilla
2 eggs
2 c. powdered sugar

Mix graham cracker crumbs and melted oleo together and press into pan; cool in refrigerator. Mix last four ingredients until thick like whipped cream. Pour over crust. Slice 2 bananas over filling. Cover bananas with one can drained crushed pineapple. Cover with one large container of Cool Whip. Sprinkle with nuts and dot with cherries. Cool for 1 hour.

Emma Lancaster, Mary Kovscek
Rosanne Matko

CHOCOLATE SNOWBALL

2 pkg. frozen strawberries
1 loaf pound cake
1 qt. chocolate ice cream
Marshmallow creme

Cut 6 slices of pound cake. Put 2 large spoonfuls of marshmallow creme on each slice of cake. Place on cookie sheet and bake in 350° oven for 15 minutes. After removing from oven, place each piece of cake on a plate. Cover with chocolate ice cream; add the melted strawberries and sprinkle coconut over the top.

Paula Stump

MINIATURE CREAM PUFFS

1 c. water	1 c. flour
1/2 c. oleo or butter	4 eggs
1 tsp. salt	Strawberries, marinated
2 Tbsp. sugar	Dream Whip

Boil water and butter or oleo till melted; add salt and sugar. Remove from heat; add flour and beat with wooden spoon, till thick. Then add eggs, one at a time, beating after each egg. Bake at 425° for 20-25 minutes or golden brown. Cool away from draft. To marinate fresh strawberries, put sugar over strawberries and let set in refrigerator overnight. Drain strawberries; add to prepared Dream Whip. Fill cooled puffs.

Helen Trona

MOM'S COBBLER

1/2 c. sugar	1 Tbsp. sugar
1 Tbsp. cornstarch	1 1/2 tsp. baking powder
4 c. desired fruit	1/2 tsp. salt
1 tsp. lemon juice	3 Tbsp. Crisco
1 c. flour	1/2 c. milk

Heat oven to 375°. Blend 1/2 cup sugar and cornstarch in saucepan; stir in fruit and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir for 1 minute. Pour into greased casserole. Measure flour, sugar, baking powder and salt into bowl. Add Crisco and milk. Cut through Crisco (like pie crust). Mix until dough forms a soft ball. Drop by tablespoonfuls onto hot fruit. Bake uncovered 25 to 30 minutes until biscuit topping is golden brown. Serve with Cool Whip.

Dee Codeluppi

PEACH COBBLER

6 c. sliced peaches	3/4 c. sugar
3 Tbsp. water	1 tsp. cinnamon
1/3 c. sugar	2 eggs
2 1/4 c. Bisquick	1/3 c. melted oleo

Arrange fruit in a greased pan; sprinkle with water and sugar (1/3 cup). Beat eggs and stir with fork in Bisquick, 3/4 cup sugar and cinnamon. Crumble over fruit; pour on oleo. Bake at 400° for 30 to 40 minutes.

Vi Penak

NUTTY PEACH CRISP

1 (29 oz.) can sliced peaches	1/2 c. butter or margarine, melted
1 pkg. spice or yellow cake mix (with pudding in)	1 c. flaked coconut
	1 c. chopped pecans

Layer peaches (with syrup) in bottom of ungreased oblong 13x9x2 inch pan. Pour cake mix (right from box) over top the peaches. Pour melted butter, coconut and pecans on top. Bake in 325° oven until topping is golden brown, 55 to 60 minutes. Let stand at least 15 minutes before serving. Serve warm or cool and, if desired, with sweetened whipped cream or ice cream.

Gerry Stump

PUMPKIN DESSERT

Crust:

1/2 c. oats	1 c. flour
3/4 c. brown sugar, packed	1/2 c. butter, softened

Mix above ingredients; press into 9x13 inch pan. Bake at 350° for 15 minutes. Cool crust.

Filling:

Bake at 350° for 20 minutes. Then top with:

1/2 c. pecans
1/2 c. brown sugar
2 Tbsp. oleo

Crumble over pie; bake at 350° for another 15 minutes.

Mary Kovscek

PUMPKIN SQUARES

Step 1:

1 box yellow cake mix (dry, reserve 1 c.)
1 stick melted margarine or butter
1 egg

Mix this and spread on greased 9x13 inch pan.

Step 2:

1 large can pumpkin
3 eggs
1/2 c. white sugar
1/2 c. brown sugar
2/3 c. evaporated milk
1 1/2 tsp. cinnamon

Mix with fork and pour on first layer.

Topping:

1 c. reserved dry cake mix
1/4 c. sugar
1/2 c. chopped English walnuts
1/4 c. soft margarine

Mix all dry ingredients into crumbly mixture and sprinkle on top of pumpkin layer; bake 50-60 minutes at 350°.

Marilyn Swantek

PUMPKIN PIE DESSERT SQUARES

Bottom layer:

1 yellow cake mix
1/2 c. oleo, melted
1 egg

Remove 1 cup cake mix and set aside to use later for into bottom of greased 9x13 inch pan.

Filling:

1 lb. pumpkin or pumpkin pie mix
2/3 c. milk
1/2 c. brown sugar
2 eggs
1 tsp. pumpkin pie spice

Mix and pour over bottom layer.

Topping: Mix together the 1 cup of cake mix that you have set aside with -

1/4 c. oleo
1/4 c. sugar
1 tsp. cinnamon

Sprinkle over top; bake 45-50 minutes at 350°.

Jean Zelenko, Mary Kizman, Mary Kovscek

** NOTES **

** NOTES **

Candy, Jelly, Jams, Preserves

JELLY
JAM
PH

KITCHEN HINTS

leftover noodles, macaroni, rice and spaghetti may be frozen. To reheat, rinse first with cold water to remove excess starch. Drop into boiling water for 5 min.,then drain.

When using ovenglass baking pans, always lower the temperature by 25 deg.

When deep frying, be sure fat is at least 4 inches deep. Allow 2 to 3 inches between fat and top of pan to prevent bubbling over.

A molded salad is easier to remove if you grease the mold with salad oil before filling it.

To keep cakes fresh, put an apple cut in half into the storage container.

Knead pastry with the heel of the hand, always - it is the coolest part of the hand.

To keep raisins from sinking to the bottom when baking, put them into your flour sifter; sift the flour and they will remain, well coated.

If you cool baked goods in their pan they become a little tough and will not absorb as much liquid. Always do this with jelly rolls and trifles.

To determine whether baking powder is still active, mix 1 tsp. with 1/2 C. hot water; use only if it bubbles enthusiastically.

When cooked icing doesn't thicken, beat it in strong sunlight or near an open oven door or in a double boiler over boiling water.

Dust a little flour or cornstarch on your cake before icing it - this way the icing won't run off.

A pinch of salt added to the sugar in icings will prevent graining.

CANDY, JELLY, JAMS, PRESERVES

CANDY

CANNON BALLS

2 c. graham cracker
crumbs
1 c. peanut butter
1 c. coconut
1 box powdered sugar
2 sticks butter or oleo

Mix all together and shape in balls. Melt large bag of sweet chocolate bits in double boiler. Dip ball in chocolate and set on waxed paper to harden.

CARAMEL CORN

2 c. brown sugar
(1 light, 1 dark)
2 sticks oleo (butter
is better)
1/2 c. white corn syrup
1 tsp. salt
1 tsp. caramel flavor
1/2 tsp. baking soda
4 qt. popped corn (made
from 4 c. popcorn, using
as little oil as possible)

Boil first 5 ingredients, stirring constantly for 5 minutes. Remove from heat and add soda. Pour over corn and mix well. Add dry roasted nuts if desired. Bake 1 hour at 250°, stirring every 15 minutes. Bake on cookie sheet.

Frances Stawovy

VANILLA CARAMELS

2 c. sugar
2 c. light corn syrup
1/2 c. butter
1/8 tsp. salt
1/4 tsp. soda
2 c. canned milk
(undiluted)
1 tsp. vanilla

Mix sugar, syrup and salt in saucepan; cook until thick, about 245°. Add butter; stir until melted. Add soda and mix well. Add milk gradually, stirring constantly. Cook, stirring occasionally, until candy forms a soft ball in cold water or 258°. Add vanilla. Pour into 8x8x2 inch greased pan; cool. Turn out on board and cut with a large knife into squares. Wrap in waxed paper. Put into tightly covered

DIVINITY

5 c. sugar	2 egg whites
1 c. light Karo syrup	1 1/2 tsp. vanilla
1 1/2 c. water	1/2 c. nuts (optional)
Pinch of salt	

Combine in large pot 5 cups sugar, light Karo syrup, water and salt; boil to 240° (or soft ball stage). While mixture is boiling, beat egg whites until stiff. Pour mixture in egg whites very slowly. Continue beating as it starts to thicken. Add vanilla and nuts. Pour into greased pan. Don't put in refrigerator until it cools at room temperature. You can also drop by teaspoonfuls onto waxed paper for individual patties. Decorate with colored maraschino cherries.

Sally Bindi

EASTER EGGS

3 c. sugar	1 c. water
1 c. white corn syrup	1 egg white, beaten

Combine sugar, syrup and water. Bring to boil; boil hard for 5 minutes. Take 1 cup syrup and add to beaten egg white. Boil remaining syrup to hard ball stage and add to egg white mixture. Beat until it is too stiff for mixer. Then take a wooden spoon and push from sides of bowl. Add nuts, coconut or fruit to taste. Mix until it will hold shape of egg. Let set overnight then cover with melted chocolate.

Frances Stawovy

EASTER EGGS

Vanilla Cream:

1/2 lb. butter	1 tsp. vanilla
3 lb. powdered sugar, sifted	1 (8 oz.) pkg. cream cheese

Cream butter and cream cheese; blend in vanilla. Add powdered sugar gradually until all mixed in. Shape in eggs. Chill. Coat with chocolate.

(Recipe continued on next page.)

Peanut Butter:

1 (8 oz.) pkg. cream cheese
1 (18 oz.) jar peanut butter
1 c. oleo or butter
1 (7 oz.) jar marshmallow creme
2 1/2 boxes powdered sugar

Cream butter, cream cheese, peanut butter and marshmallow creme. Add powdered sugar gradually until mixed in. Shape, chill and decorate.

Chocolate Coating:

2 (8 oz.) pkg. real chocolate chip morsels
Paraffin wax (less than 1/2 cake)

Melt together in double boiler. Then coat eggs. If mixture becomes stiff, heat a few more minutes.

Frances Stawovy

DELICIOUS FUDGE

4 1/2 c. granulated sugar
1 large can evaporated milk

Cook in double boiler 7 minutes, stirring constantly. Have ready while the above is cooking:

2 pkg. chocolate chips
2 (5 oz.) plain Hershey's bars, broken in pieces
1 pt. jar marshmallow cream
1 tsp. vanilla
1 c. chopped nutmeats

Add to sugar and stir until all is blended. Pour into large buttered pan; cool. Cut in desired square. To store, keep in airtight container.

Helen Estok

FESTIVE FUDGE

2/3 c. canned milk
2 c. sugar
1/2 c. margarine
12 regular marshmallows
Dash of salt
1 c. chocolate chips
1 tsp. vanilla
1 c. chopped nuts

Melt in pan milk, sugar, margarine, marshmallows and salt. Bring this to a boil, stirring constantly. Cook about chips, 1 teaspoon vanilla and 1 cup chopped nuts. Pour into buttered pan (quickly). Refrigerate.

Rosanne Matko

PEANUT BUTTER FUDGE

2 c. sugar	3/4 c. peanut butter
3/4 c. milk	1 tsp. vanilla
2 Tbsp. margarine	

Combine sugar and milk in a saucepan; bring to a boil, stirring until sugar is dissolved. Cook to soft ball (236°) or until small amount dropped in cold water forms a soft ball. Remove from heat; add remaining ingredients and beat until mixture begins to thicken. Pour into buttered 8 inch pan; cut into squares. Makes 1 pound.

PEANUT BUTTER FUDGE

1 c. white sugar	1/2 c. evaporated milk
1 c. brown sugar	1 c. marshmallows
2 Tbsp. butter	1/2 c. peanut butter

Cook sugar, butter and milk to 238° on candy thermometer. Before removing from heat, add marshmallows and peanut butter. Let cool to room temperature. Mix and pour into buttered pan.

Kay Bruno

PEANUT BUTTER FUDGE

2 c. white sugar	1 pt. peanut butter
1/2 c. water	1 bag small marshmallows

Place 2 cups white sugar in pan; add 1/2 cup water to sugar and bring to a boil; boil until clear, about 3 minutes. Mix in 1 pint peanut butter and 1 bag small marshmallows. Put this into a well greased pan.

Emma Lancaster

HARD TACK CANDY

1 1/4 c. sugar
1/2 c. corn syrup
1/2 c. water
Flavoring oils to taste
Food coloring

Boil to 300° on candy thermometer. Pour into buttered pan; cut with scissors into powdered sugar.

Frances Stawovy

PRETZEL CANDY

1 (6 oz.) pkg. butterscotch bits
1 Tbsp. shortening
3 c. miniature marshmallows
2 c. thin pretzel sticks, broken

Melt butterscotch bits with shortening in pan on low heat. Blend as melted; remove from heat. Fold in marshmallows and pretzel sticks. Drop by teaspoonfuls on lightly greased cookie sheets and chill in refrigerator. Makes 42-48 pieces. Chocolate chips also work great.

Helen Petrus

BONES OF AN ORGANIZATION

The body of almost every organization has four kinds of bones.

The wishbones, who spend all their time wishing someelse would do the work.

The jawbones, who do all the talking, but little else.

The knucklebones, who knock everything that anybody else tries to do.

The backbones, who get under the load and do the work.

ENGLISH TOFFEE

3 c. sugar
3 sticks oleo
3 sticks butter
9 Tbsp. water
3 Tbsp. dark Karo syrup
1 1/2 c. chopped nuts

Melt butter, oleo and sugar; then add water and Karo syrup. Cook over medium heat until it reaches 290°, stirfor 3 minutes exactly. Pour this on buttered cookie sheet and let it cool. After it is cool, put whole block of aluminum foil (nothing but foil). Ice with 2 pounds of chocolate (prepared or Hershey's candy bars). When dry approximately 20 minutes, turn over and ice other side. After dry, break into pieces.

LaVerne Seidling

JELLO CANDY

9 oz. jello (flavor preferred)
4 env. gelatin
3 c. boiling water

Mix well; add 2 tablespoons lemon juice. Pour into cake pan; chill and slice. Children will enjoy this easy to make snack.

Cynthia Victoria, Eunice Sousae

JELLO DIVINITY

3 c. white sugar
3/4 c. light Karo syrup
3/4 c. water

Cook till temperature reaches 252°. Beat 2 egg whites and any small package of jello till you get stiff peaks. Then slowly add syrup and 1 teaspoon vanilla. Beat for 5 minutes more, electric mixer. Then fold in nuts, coconut or maraschino cherries, if desired, depending upon flavor of jello. Then drop by teaspoon on waxed paper and put in refrigerator till set.

LaVerne Seidling

RUM BALLS

2 c. vanilla wafers, crushed
1 c. pecans or walnuts, chopped
1 c. powdered sugar
2 Tbsp. cocoa
2 Tbsp. light corn syrup
1/3 c. rum or brandy

Roll crumbs fine; add remaining ingredients and mix well. Shape by teaspoonfuls into firm balls. Roll in powdered sugar and dry cocoa and store, tightly covered, at least one week before eating.

Florine LeDonne

SNOWBALLS

1 (6 oz.) pkg. (1 c.) semi-sweet chocolate pieces
1/3 c. evaporated milk
1 1/4 c. sifted powdered sugar
1/2 c. chopped walnuts
1 (3 oz.) can (1 1/3 c.) flaked coconut

In medium saucepan, combine chocolate and milk; stir over low heat until chocolate melts. Remove from heat; stir in powdered sugar and nuts. Chill a few minutes, then form into 1 inch balls. Roll in coconut. Makes 30.

Pat Bartholomew

SWEDISH NUTS

1 lb. walnuts
1 egg white
1 c. sugar
Dash of salt
1/2 c. butter

Toast walnuts in 9x13 inch cake pan for 15 minutes at 325°. Meanwhile, make meringue with 1 stiffly beaten egg white, 1 cup sugar and dash of salt.

Fold nuts into meringue. Melt 1/2 cup butter in cake pan, then toss nuts to coat with butter. Bake 30 minutes, stirring every 10 minutes. Bake at 325°.

Linda Brletich

JELLIES, JAMS, PRESERVES

GREEN TOMATO JELLY

6 c. ground green tomatoes, washed, drained and rinsed
6 c. sugar
2 small boxes raspberry or blackberry jello

Bring the 6 cups of tomatoes and sugar to a boil and boil for about 5 minutes. Add 2 boxes jello and 1 drop water. Pour into scalded jelly jars and seal.

Helen Trona

TOMATO JAM

Wash tomatoes and cut off blossom and stem ends. Grind solid green tomatoes. Drain well, using 5 cups well drained tomatoes and 5 cups sugar. Cook. Bring to rapid boil and continue boiling for 15 minutes, stirring frequently. Remove from stove and stir in one 6 ounce box raspberry jello. Ladle into hot sterilized jars and seal as you would for jelly.

Judy Mitchell

APRICOT-PINEAPPLE MARMALADE

1 lb. dried apricots
4 c. cold water

Combine and let stand overnight, then cook and mash. Add:

1 medium size can crushed pineapple
4 c. white sugar

Stir until dissolved, then boil five minutes, stirring constantly. Place in small jars and cover with paraffin.

Maude McCauley

TOMATO JUICE

(Makes 6 quarts tomato juice)

3/4 c. sugar
2 Tbsp. salt
2 Tbsp. celery salt
2 Tbsp. onion salt
1 Tbsp. garlic salt

Cook 1 1/2 pecks of tomatoes and strain. Add above ingredients. Bring to boil and can.

Freda Rorke

STEWED TOMATOES TO FREEZE OR CAN

2 qt. cut-up tomatoes
4 Tbsp. chopped green pepper
4 Tbsp. chopped onion
6 Tbsp. chopped celery
2 tsp. celery salt
2 tsp. sugar
1/4 tsp. salt

To freeze: Simmer until vegetables are tender; cool, put in cartons and freeze.

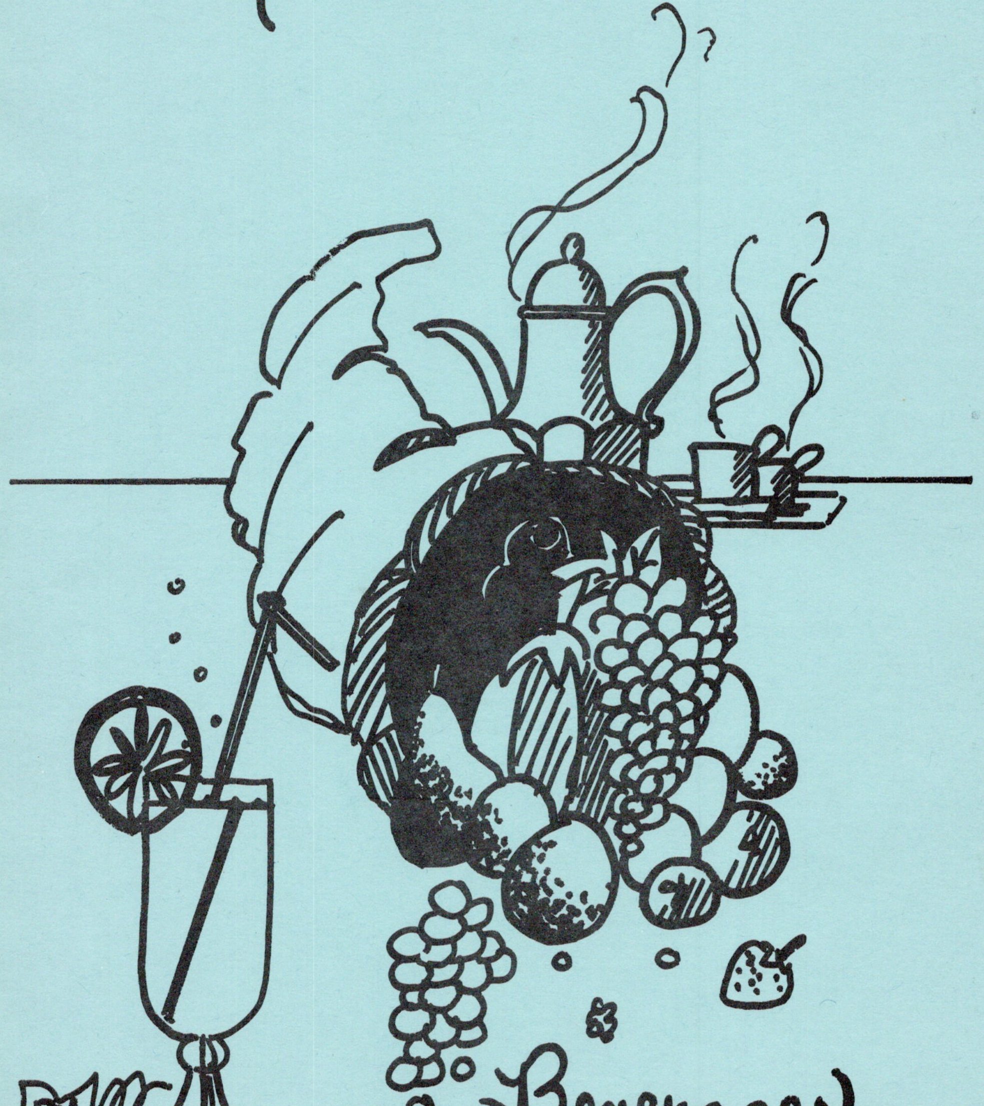
To can: Simply mix everything and pack into clean jars to within 1/2 inch of top. Put on cap, screwing band tightly. Then process in water bath for 45 minutes. This makes about 4 pints, so you might like to double the recipe.

Theresa Kosmo

** NOTES **

** NOTES **

Miscellaneous



Beverages

Dietetic Recipes

KITCHEN LIFESAVER

NO BUTTERMILK, SOUR MILK (FOR 1 CUP)

1 T. vinegar or lemon juice plus enough fresh milk to make 1 cup. Let the mixture stand 5 min. before using.

NO CHOCOLATE UNSWEETENED (FOR 1 SQUARE OR 1 OUNCE)

use 3 T. unsweetened cocoa plus 1 T. shortening.

NO CORN SYRUP (FOR 1 CUP)

Use 1 cup sugar plus 1/4 cup water or liquid called for in the recipe.

NO FLOUR, CAKE

Use all-purpose flour. Sift, pile it lightly into a 1 cup measure; level off, then remove 2 t. Use the 7/8 cup for each cup of cake flour. To reverse the process, when you have only cake flour and need all-purpose, use 1 cup plus 2 t. cake flour for each cup all-purpose flour.

NO BROWN SUGAR

To make one cup brown sugar, blend 1 cup white sugar with 4 t. unsulphured molasses. No need to pre-blend sugar and molasses; just add both to the recipe.

NO MILK, FRESH (FOR 1 CUP)

Use 1/2 cup each evaporated whole milk and water; or use 1/3 cup instant nonfat dry milk plus 1 cup minus 1 t. water.

NO WHITE SUGAR

You can often substitute, measure for measure, packed brown sugar (light or dark) with no adjustments. You will get light molasses flavor, however.

NO VANILLA EXTRACT

A batter or dessert can be flavored with grated lemon or orange rind or a little lemon juice, or a 1/4 t. nutmeg for each teaspoon vanilla extract, or a dusting of cinnamon.

NO BAKING POWDER

You may substitute 1/4 t. baking soda and 1/2 t. cream of tartar for 1 t. of baking powder.

NO BUTTER OR MARGARINE

When recipe calls for 1 cup of butter or margarine, use 2/3 cup of salad oil---recipe may need more salt.

TO INCREASE OR DECREASE ANY RECIPE

Use the new number of servings as the numerator and the number of servings provided by the recipe as the denominator Example: 3/4 C --3/4 x 8/6 (4/3= 12/12=1 C

MISCELLANEOUS, BEVERAGES, DIETETIC RECIPES

BEVERAGES

HOT CHOCOLATE MIX

10 1/2 c. powdered milk
(8 qt. box size)
1 (9 1/2 oz.) jar Cremora
1 c. powdered sugar
1 (1 lb.) box Nestle's Quik

Mix all ingredients together. Use 1/3 cup mixture per 1 cup boiling water.

Mary Kovscek

PENNSYLVANIA 22000
(Frozen drink)

1 (6 oz.) can frozen
orange juice
2 (6 oz.) cans frozen
lemonade
2 c. strong tea (use
3 tea bags)
3/4 c. sugar
2 c. whiskey or vodka
or gin or rum
5 c. water

Mix all ingredients together and freeze. When serving, spoon into glasses and add 50-50 or ginger ale.

Frances Stawovy

LIME DRINK

1 can limeade
1 can water
1 can either vodka or gin
1 ca 7-Up

Mix all ingredients together and freeze. Mixture will become a frozen, refreshing party slush. Serve in champagne glass with a cherry, orange wedge or pineapple garnish.

Cynthia Victoria

MOLLY HOGAN

6 eggs	12 oz. frozen orange juice
1/2 c. sugar	6 oz. frozen lemonade
1 Tbsp. vanilla	1 fifth dry white gin

Beat eggs in blender until frothy. Pour beaten eggs in large bowl; add sugar, vanilla, frozen orange juice and frozen lemonade. Beat with mixer. Stir in one fifth gin with spoon. Pour the mix in pitcher and store in refrigerator. To serve: Pour 1/4 mix to three-fourths 7-Up in glass. You must use 7-Up!

Pat Bindi

ORANGE JULIUS

1 small can frozen orange juice	10 ice cubes
1 c. water	1/2 c. sugar
1 c. milk	1 tsp. vanilla

Put all ingredients in blender. Mix on high speed just long enough to crush ice and blend. Makes 3 or 4 servings.

Helen Petrus

PUNCH

1 (3 oz.) box jello	4 c. hot water
1 pkg. Kool-Aid (same flavor as jello)	1 c. lemon juice (ReaLemon)
2 c. sugar	1 large can pineapple juice
	8 c. cold water

Put ice cubes in and add 1 quart of ginger ale. Makes 5 1/2 quarts.

Margaret Duda

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To prevent the formation of a surface skin on a cream sauce or cornstarch pudding, spread a thin layer of melted butter, margarine, cream or milk over the sauce or pudding right after it is cooked. Stir just before serving.

PUNCH

3 c. boiling water
3 c. sugar
5 c. cold water
1 can Hawaiian Punch
1 pt. ReaLemon juice
1 small can frozen orange juice
3 qt. orange pop
1 qt. sparkling water or ginger ale, chilled
Orange or lime sherbet (optional)

Dissolve 3 cups boiling water with sugar; add remaining ingredients except for ginger ale and sherbet. This mixture should set overnight. Before serving, add ginger ale and sherbet.

Mary Kovscek

PUNCH

1/2 gal. peach ice cream (Breyer's)
1 qt. ginger ale
1 large can frozen orange juice (no water)
1/2 c. rum

Emma Lancaster

PUNCH

2 cans red Hawaiian Punch
1 qt. ginger ale
1 can pineapple juice
2 pt. red raspberry sherbet

Combine all ingredients and add ice cubes and that's all! Deelish!

Jean Mood

APPLE BLOSSOM PUNCH

3 qt. apple juice
3 qt. ginger ale
3 (12 oz.) cans frozen orange juice
Fresh orange slices

Combine fruit juices and ginger ale. Pour over block of ice. Float orange slices on top of punch. Makes 50 servings.

Helen Estok

GOLDEN PUNCH

2 (47 oz.) cans pineapple juice
4 (6 oz.) cans frozen orange juice
3 (6 oz.) cans frozen lemonade
1 (6 oz.) can frozen limeade
4 qt. ginger ale, chilled
2 qt. sparkling water (club soda), chilled

Combine all juices in order given and pour over ice. Add ginger ale and sparkling water just before serving. Yield: 72 servings.

Freda Rorke

RAINBOW PUNCH

1 (46 oz.) can unsweetened pineapple juice, chilled
1 (46 oz.) can orange juice, chilled
1 pt. lime sherbet
1 pt. orange sherbet
1 pt. raspberry sherbet
1 (32 oz.) bottle ginger ale, chilled

Combine juices in punch bowl; add scoops of sherbet. Pour ginger ale over sherbet.

Rosanne Matko

WINE PUNCH

1 qt. dry white wine
1 bottle club soda
3/4 c. creme de cassis

Mix and add ice cubes and serve.

Kay Bruno

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To shred coconuts, peel off grown skin with a swivel-bladed peeler or paring knife. Place pieces of coconut in blender with some of the coconut water (or the liquid called for in the recipe). Process until fine; pour out and continue with the remaining coconut. This short-shredded coconut is suitable for use in pie fillings, batters and fruit desserts.

APRICOT SLUSH

2 tea bags
1 c. boiling water
1 c. sugar
1 (6 oz.) can frozen orange juice
1/2 of 6 oz. can frozen lemonade
1 c. apricot brandy
3 1/2 c. water
7-Up

Steep tea 2 to 3 minutes. Dissolve sugar; add other ingredients. Put in container and freeze. To serve: Fill glass 3/4 full of slush and add 7-Up. Sip through straw.

Carole Carcella

APRICOT SLUSH

6 oz. vodka
6 oz. apricot brandy
1 qt. 4% or 1/2 and 1/2 soft drink
6 oz. frozen orange juice
12 oz. frozen lemonade
1 small jar cherries, plus the juice

Combine above ingredients; freeze for 24 hours, stirring every once in a while.

Note: Must be made ahead (it will keep). Makes 1/2 gallon.

Elizabeth Slebodnik

FRIENDSHIP TEA

1/2 c. instant tea
1 small jar Tang
1 pkg. lemonade mix
1 tsp. cinnamon
1 tsp. ground cloves
1 c. sugar

Mix all together and store in airtight jar. Use 1 or 2 teaspoons in cup of boiling water.

Mary Ellen Adams

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If the brandy or liquor refuses to ignite, heat fresh spirits separately in a spoon over the chafing dish flame; add to the hot food and ignite.

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MISCELLANEOUS

CREAMY CURRY DRESSING

1/2 c. dairy sour cream
1/2 c. mayonnaise
1 Tbsp. honey
1/4 to 1/2 tsp. curry powder
1/8 tsp. salt

Combine all ingredients in small bowl. Stir until smooth to blend. Makes 1 cup.

Maureen Fiore

FRENCH DRESSING

3/4 c. salad oil
1/2 tsp. salt
1/4 c. ketchup
1/4 c. vinegar
2 tsp. confectioners sugar
1/4 tsp. paprika

Combine all ingredients in small bowl and beat till blended. Cover and chill. Stir before putting over salad. Makes 1 1/4 cups.

Vi Penak

FRENCH DRESSING

1 c. vinegar
1 can tomato soup
1 c. oil
1 1/2 Tbsp. prepared mustard
1 c. sugar
1 Tbsp. salt
1 tsp. pepper
1 tsp. grated onion

Mix all ingredients together with egg beater for 10 minutes and chill. Makes one quart.

Dolly Stewart

FRUIT SALAD DRESSING

1 c. pineapple juice
4 Tbsp. flour
3 Tbsp. sugar
1 Tbsp. butter
2 eggs, beaten
1 c. light cream, whipped

Mix sugar and flour; add enough pineapple juice to mixture. Cook until thickened, stirring constantly; add beaten eggs and butter. Cook 1 or 2 minutes, stirring to prevent lumping. Cool. Fold in whipped cream before serving.

Kay Bruno

ITALIAN (CREAMY) DRESSING

1 c. mayonnaise
2 Tbsp. wine vinegar
1 Tbsp. oil
1 Tbsp. lemon juice
1/2 tsp. garlic powder
1 Tbsp. water
1 tsp. Worcestershire sauce
1/2 tsp. oregano
1 Tbsp. sugar

Combine all ingredients until well blended. Refrigerate.

Vi Penak

MOM'S MAYONNAISE

1 egg
1 tsp. mustard (dry or prepared)
1/2 c. sugar
1/4 c. vinegar
1/4 c. water
Salt and pepper to taste
Optional: Green pepper pieces

Beat egg; add mustard. If dry is used, add gradually. Add remaining ingredients; cook until thickened. May be stored in refrigerator indefinitely.

Margaret Farmer

TOMATO GRAVY

2 1/2 c. cooked tomatoes
3/4 c. chopped onions
1/2 c. chopped green pepper
3 Tbsp. butter
Paprika, salt and little pepper
1/2 c. canned milk (evaporated)
2 Tbsp. brown sugar
4 Tbsp. flour (1/4 c.)

Melt butter in pan and add tomatoes, onion and pepper. Cook 20 to 25 minutes until onion and pepper are tender, then add seasonings and sugar. Make a thickening with milk and flour and stir slowly into vegetables and cook up again briefly. Serve with toast, grated cheese (American, Mozzain plastic or aluminum containers. This recipe is the recommended way to freeze tomatoes.

Theresa Kosmo

BARBEQUE SAUCE

1 small bottle ketchup
1 Tbsp. sugar
1 Tbsp. vinegar
1/4 c. onion
1/4 tsp. salt
1 tsp. prepared mustard
1/2 c. water

Bring ingredients to a boil and simmer 1/2 hour. Add 1 pound chipped ham and serve on bun.

Bridget Kopanic

BARBECUE SAUCE

1/3 c. chopped onion
1 clove garlic, minced
2 Tbsp. salad oil
1 can tomato sauce
2 Tbsp. brown sugar
1 Tbsp. vinegar
1 Tbsp. Worcestershire sauce
1/2 tsp. prepared mustard
Generous dash of Tabasco sauce

Cook onion and garlic in oil until tender; add remaining ingredients. Simmer 15 minutes. Sauce may be thinned with water, if desired.

Frances Zablotney

BAR-B-QUE SAUCE

1 bottle ketchup
1 1/2 teacup water
1/2 c. vinegar
1 onion, chopped
1 tsp. salt
1 tsp. sugar
1 tsp. pepper
1 tsp. mustard

Mix all together and cook until thick.

Cassie Pekar, Shirley Snyder

COCKTAIL BARBECUE SAUCE

Cook:

2 tsp. butter
1/4 c. chopped onion

Stir in:

1/2 c. catsup
1/4 c. water
1 Tbsp. vinegar
1/2 tsp. Worcestershire sauce
2 Tbsp. brown sugar
1/2 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. paprika

Cover and cook until sauce is bubbling about. Stir into sauce 24 to 36 cocktail wieners or sliced kielbasi, which has been precooked. When hot, serve with appetizer picks.

Jeri Drake

HOT DOG CHILI SAUCE

2 lb. ground beef
3 cans tomato paste
6 c. water
5 tsp. chili powder
2 tsp. allspice
3 tsp. paprika
1/2 tsp. red pepper
1/2 tsp. black pepper
1 Tbsp. salt
2 Tbsp. dry mustard
1 Tbsp. vinegar
1 onion, chopped

Brown ground beef; add onions. Add remaining ingredients and simmer 45 minutes.

Vi Penak

SPAGHETTI OR PIZZA SAUCE TO CAN

1 1/2 c. chopped onion
2 cloves onion
1/3 c. salad oil
9 c. cooked tomatoes
2 Tbsp. sugar
1 Tbsp. salt
1/2 tsp. pepper
2 Tbsp. oregano
2 bay leaves

Cook boiling for 1/2 hour. Then can or freeze.

Freda Rorke

VERA'S PIZZA SAUCE

3 Tbsp. olive or salad oil
3/4 c. chopped onion
2 (15 oz.) cans peeled tomatoes
3 (15 oz.) cans tomato sauce
1 tsp. sugar
1 Tbsp. basil
1 Tbsp. oregano
1 clove garlic
1/4 tsp. black pepper
1 tsp. salt
1 bay leaf

Saute in oil onion and garlic for 5 minutes. Add remaining ingredients and simmer uncovered for 1 hour. Remove bay leaf after cooking.

Pat Bindi

CHOCOLATE SAUCE FOR ICE CREAM

2 c. sugar
2 c. water
4 Tbsp. flour
4 Tbsp. cocoa
2 Tbsp. cornstarch
Pinch of salt

Cook ingredients until thick. Add 2 tablespoons butter and 2 tablespoons vanilla.

Vi Penak

A SOUR CREAM SUBSTITUTE

Mix together:
1/4 c. nonfat milk powder
1/2 c. cold water

Blend well with:
8 oz. uncreamed cottage cheese
2 Tbsp. lemon juice
1/4 tsp. salt

Refrigerate until used.

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Use powdered sugar in place of flour when rolling cookies. The cookies will be a little sweeter, but won't get tough.

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TEMPURA BATTER

2 c. flour
1/3 c. cornstarch
2 Tbsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 egg, slightly beaten
1 1/2 c. ice cold water

Combine flour, cornstarch, baking powder and soda in mixing bowl; add water and stir until flour is just moistened. The batter should be slightly lumpy. Good for onion rings, zucchini, mushrooms, cauliflower, shrimp, etc.

Frances Stawovy

A WHIPPED CREAM SUBSTITUTE

Gradually mix 1 cup nonfat milk powder into 1 cup cold water. Add:

1 Tbsp. lemon juice
1/2 c. sugar or honey
1/2 tsp. vanilla

Whip until stiff; chill, and, if desired, whip again before using. Mixture will stiffen further on cooling.

PALACINKY (CREPES)

3 eggs
1 c. milk
1/2 c. flour
1 tsp. sugar
2 tsp. oil

Beat eggs and slowly add flour, mixing quickly to avoid lumps. Mix in the milk, sugar and oil. (Batter is thin.) Use a flat large skillet. Add 1 teaspoon oil to hot skillet, making sure oil is spread evenly over entire pan. Pour in enough batter to thinly cover skillet. After browned on one side, flip over and brown other side. Cover with favorite jelly or preserves and roll.

Evelyn Sedlak

COTTAGE CHEESE PANCAKES

1 small container creamy cottage cheese	3 Tbsp. sugar
5 eggs	1/4 c. (more or less) flour to thicken

Pour into hot fat, as you would for regular pancakes. Makes 2 1/2 inch pancakes. Fry on each side.

Mary Kovscek

CLUB SODA WAFFLES

2 c. biscuit mix	1 1/3 c. club soda
1/2 c. oil	

If using boxed pancake mix, substitute soda for milk. This makes very light waffles.

LaVerne Seidling

FRENCH WAFFLES
(Use waffle iron)

1 Btl

6 c. flour	2 boxes dark brown sugar
1 Tbsp. baking powder	2 tsp. vanilla
1 lb. butter	1 Tbsp. maple flavor
1 cup. sugar	~~1 dozen~~ eggs

Melt butter and add eggs and sugar; use beater. Add flour, flavoring (optional 1 cup nuts). Dough should be sticky. Drop 1 teaspoon in middle of each square; bake same as waffle. Cool. Put in covered container. First sprinkle powdered sugar between layers. Use box powdered sugar. This makes about 10 dozen.

Mary Kizman

1 ts cin
1 ts nutmeg

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If honey turns sugary, stand the jar in a pan of hot water until it liquefies again.

salt
1 oz vanilla
1 oz rum

6 egg
5 c-flour

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GALETTES (FRENCH WAFFLES)

2 c. sugar
1 lb. butter
6 eggs, separated
4 c. flour
1 tsp. baking powder
1 tsp. vanilla

Cream butter and sugar. Add beaten egg yolks and mix well. Add vanilla. Add flour sifted with baking powder. Add stiffly beaten egg whites to batter. Mix with hands if necessary. Drop by teaspoonfuls onto heated pizzelle iron. Bake till delicately brown. Lay on flat surface till cool.

Rosemary Hako

NOODLES WITH DRY CHEESE

1/2 lb. pkg. noodles
1/4 lb. butter
Dry cottage cheese
Fresh dill

Cook noodles in salted water until well done; drain well. Brown some butter until all moisture is out of it; pour over hot noodles and salt to taste. Crumble some dry cottage cheese over it. Mix well and serve quite hot. A little fresh dill sprinkled over all is tastier.

Mary Kizman

POLISH NOODLES

1 c. flour
1/4 c. milk
1/4 tsp. salt
2 eggs

Mix all ingredients together. Drop by teaspoonfuls in boiling water. Done when noodles come to the top.

Helen Trona

STUFFING

2 or 2 1/2 c. cracker crumbs
6 eggs
3/4 c. chopped celery
1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. poultry seasoning
1 c. chopped onion
Little milk

Beat the eggs until they are well blended. Next, add well. Enough milk should be added until mixture is a little less thick than mashed potatoes. It's better if the mixture is a little thin. Place stuffing in chicken or turkey.

Rosanne Matko

CABBAGE BREAD

1 loaf frozen bread dough	1 medium onion, diced
1/2 lb. ground beef	1/2 head cabbage

Thaw frozen bread and let rise according to directions. Crumble ground beef and brown in skillet; drain off fat. In another skillet, brown onion in butter. Cut up cabbage as for slaw; add to onion. Mix well and cover to steam or fry until cabbage is tender. Salt and pepper. Stir ground beef into cabbage mixture and cool. After dough has raised, knead, then roll out thin and cut into four inch squares. Fill each with cabbage mixture and pinch dough together. Place rolls on greased cookie sheet and let rise for a short while. Bake 15 minutes. When done, brush with oil and cover with towel. Bake in 425° oven. Can be frozen and reheated as needed.

Theresa Kosmo

FROSTED GRAPES

Wash grapes. Dip them into egg whites (slightly beaten) and then into granulated sugar. Put grapes on waxed paper to dry.

Mary Ellen Adams

GRANOLA

4 c. oatmeal	1 c. unsweetened coconut
2 1/2 c. wheat germ	1 c. raw peanuts
1 c. sunflower seeds	2 tsp. cinnamon
1 c. sesame seeds	

Mix in large pan. Heat together 3/4 cup honey and 1/2 cup safflower oil. Pour slowly over dry ingredients, mixing thoroughly. Bake in shallow pan in 325° oven for 30 minutes, stirring every 10 minutes. Remove from oven. Add 1 cup raisins and mix well.

EASTER PIZZA

1 lb. hard salami, sliced and cut
1 stick pepperoni, sliced and cut
1/2 lb. Provolone cheese
1/4 lb. Mozzarella cheese, shredded
6-8 hard cooked eggs, sliced
1 lb. Ricotta cheese
2 loaves frozen bread

Roll out 1 loaf of dough and shape into cookie sheet with hands. Mix above ingredients in bowl (except Ricotta cheese). Place on bread dough. Spoon Ricotta cheese over filling. Roll out remaining loaf of dough and place over filling to form top crust. Fold top crust over bottom and pinch edges together. Prick with holes. Bake at 350° for 15 to 20 minutes (or till browned). Let set 15 to 20 minutes before cutting.

Patti Tonarelli

DIETETIC

APPLE PIE LEATHER

2 c. apple puree
2 Tbsp. lemon juice
1 Tbsp. apple pie spice

Puree: Using fresh, ripe fruit, wash, cut, peel and core. Place lemon juice in blender and add 1 cup of cut up fruit. Blend until pureed. Repeat until you have used all your fruit. Make as much as you wish, but use only 2 cups puree per large cookie sheet for best results. Add spices. Spread pureed fruit on cookie sheet covered with plastic and taped to the sides, a little less than 1/4 inch thick and as evenly as possible. Dry the leather about 2 days. When dry, roll up like a Roman scroll.

Pat Bindi

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Cut down the odor of cauliflower, cabbage, etc., when cooking by adding a little vinegar to the cooking water. A stalk of celery also helps.

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CUCUMBER-COTTAGE CHEESE DIP

- 1 small or medium size onion, diced
- 1/2 cucumber, sliced and diced
- 1 Tbsp. lemon juice
- 1 hard cooked egg, sliced
- 12 oz. dry curd cottage cheese with added skim milk
- 2 oz. crumbled Roquefort cheese
- Salt and pepper

Blend the onion, cucumber, lemon juice and egg in a blender. Add the cottage cheese and Roquefort cheese. Blend about 3 seconds. Add salt and pepper to taste; chill. Makes 2 cups, 40 calories per ounce.

Pat Bindi

LO-CAL DRESSING

- 1 c. fat-free cottage cheese
- 3 Tbsp. skim milk
- 1 Tbsp. lemon juice
- 1 oz. Roquefort cheese or other Blue cheese, crumbled
- 1 Tbsp. finely chopped green onions or scallions (optional)

Mix in blender for 20 seconds at low speed. Makes 1 cup. One tablespoon equals 18 calories.

Judy Johnson

TOMATO SALAD WITH CREAMY CHEESE DRESSING

- 4 medium tomatoes
- 4 lettuce leaves
- 2 2/3 c. cottage cheese or 1 1/3 c. cottage cheese and 4 oz. crumbled Blue cheese
- 1 garlic clove, minced
- Salt and pepper to taste
- 1 tsp. chives
- Creamy Cheese Dressing (see following recipe)

Remove core from stem end of tomatoes. Make two crisscross cuts through each tomato almost to the bottom, so that tomato opens. Set each tomato on lettuce leaf. Process cottage cheese in blender until smooth. Set aside 2 tablespoons for Creamy Cheese Dressing. Add Blue cheese, if used, garlic, salt, and pepper, and process until smooth. Stir in chives. Stuff each tomato with 1/4 of cheese mixture. Refrigerate. Serve with Creamy Cheese Dressing, evenly divided. Makes 4 servings. (Continued on next page.)

Creamy Cheese Dressing:

2 Tbsp. imitation mayonnaise
2 Tbsp. blended cottage cheese (first recipe)
1/2 tsp. salt
1/2 tsp. paprika
2 Tbsp. vegetable oil
1 Tbsp. plus 1 1/2 tsp. cider vinegar

Combine mayonnaise, cheese, salt and paprika. Slowly add oil, beating constantly, until thick. Keep refrigerated until you use. Serve with tomato salad.

Mary Kovscek

FRITTATA (ITALIAN OMELET)

2 medium eggs, separated
1 c. cooked, diced zucchini
1/2 oz. grated Parmesan cheese
1 1/2 oz. grated Mozzarella cheese
Salt and pepper to taste
1/2 c. tomato sauce

In bowl, beat egg whites until stiff but not dry. In separate bowl beat yolks until frothy. Add zucchini, cheeses, salt and pepper; fold in whites. Pour into a non-stick skillet with flameproof handle. Cook until bottom is brown; then place skillet under broiler as close to heat source as possible. Cook until omelet is browned and puffy. Serve with tomato sauce, if desired. Divide evenly.

Mary Kovscek

SUPPER SALMON

6 oz. canned salmon, drained
1 slice white bread, cubed
1 Tbsp. dehydrated onion
1 tsp. dehydrated parsley flakes
2 Tbsp. skim milk

Mix thoroughly. Divide and shape into 2 patties. Place on non-stick pan and broil until browned on one side. Turn and brown on the other side. Makes one serving.

Pat Bindi

CRUSTLESS ZUCCHINI PIZZA

- 2 c. coarsely grated zucchini (2 medium zucchini)
- Salt
- 2 medium eggs, beaten
- 1 oz. grated Parmesan cheese
- 1 oz. grated Mozzarella cheese, divided
- 2 Tbsp. flour
- 1/4 tsp. basil
- 1/8 tsp. pepper
- 1/2 c. tomato sauce
- 1/4 c. canned sliced mushrooms
- 1/2 oz. onion, chopped
- 1/4 tsp. oregano

Place zucchini in a colander; sprinkle lightly with salt and let stand 30 minutes. Preheat oven to 350°. Rinse zucchini and dry thoroughly. Combine zucchini with eggs, Parmesan cheese, 1/2 ounce Mozzarella cheese, flour, basil and pepper. Spread mixture into a 10 inch quiche dish or an 11x7 inch oblong or a 10 x 1 1/2 inch round baking pan, which has been sprayed with nonstick cooking spray. Bake 20 minutes or until firm. Place in broiler and broil three minutes. Remove from broiler and return oven to 350°. Top pizza evenly with tomato sauce, then remaining Mozzarella cheese, mushrooms, onion and oregano. Bake 5 minutes or until cheese is melted. Makes 2 servings. Share lunch with a friend. Per serving: 258 calories.

Mary Kovscek

MELTING POT

Mix together with German gusto:

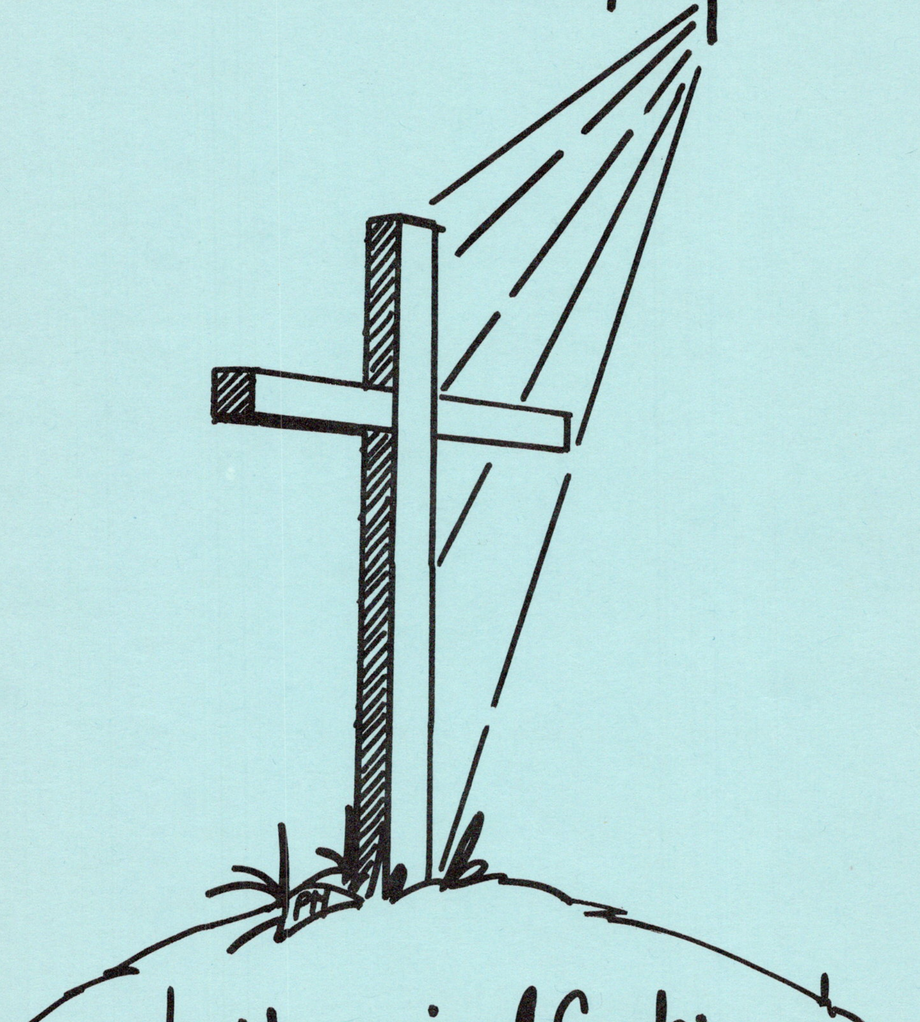
- 1 c. Hungarian Stamina
- 1 c. Wisdom of Greece
- 1 c. French Charm
- 1 c. Valor of Israel
- 1 c. English Dignity
- 1 c. Spirit of Poland
- 1 c. African Excitement
- 1 c. Prudence of Scotch
- 1 c. Vigor of Yugoslavia

Season with Italian Passion..

- 1 c. Uniqueness of the Ofient
- 1 c. South American Sparkle

Sprinkle with a Wit of the Irish, a Spice of Spain and a dash of Mexican Fire. Bake for 200 years at even temperature of the U.S.A. and serve with generous portions of freedom and peace. Will keep forever if preserved with Liberty and Justice for All!!!!!!

Traditional Recipes



Liturgical Cooking

from Advent thru Pentecost

KITCHEN HINTS

Light or excessive heat cause deterioration in vanilla. Always keep the bottle in the box in which it comes.

Always add a little salt to recipes containing chocolate- it brings out the flavor.

If a recipe calls for brown sugar, use light brown unless otherwise specified.

A pinch of salt added to heavy cream will make it whip faster.

To make a quick white sauce in the blender, add 1 cup scalded milk and 2 slices fresh white bread to the blender. Blend until smooth. Flavor with 1/2 cup cheese or 1 T. sherry, it desired.

Candy is best not made in hot, moist weather. It becomes sticky and sugary.

When making candy cover the pan for the first 3 min. of boiling to prevent crystals from forming.

If candy should sugar, add a bit of water and bring to a boil again.

A bit of sugar in the batter of pancakes or waffles will make them brown more quickly.

To scald milk without scorching, rinse pan in hot water before using.

To shell brazil nuts bake at 350° for 15 min. or freeze. Then crack and shell.

To shell chestnuts cut slit in the flat half of each nut; cover with water, boil 10 min. using a paring knife to peel off shell, then membrane.

If custard curdles, pour it through a sieve.

Cut dates up fine with wet scissors after measuring.

TRADITIONAL RECIPES - LITURGICAL COOKING

ADVENT

If we combine the longings of Isaiah and the pentitential spirit of John with the natural exuberance of children's minds and hearts waiting to be channeled, these four weeks can bear a bumper crop of spiritual fruit. There are so many liturgical outlets, you might have to toss a coin to decide what is best for your family.

Advent's first Sunday is traditionally a stirring-up Sunday, as if anyone needs stirring up these brisk winter days! So, housewives roll up their sleeves and call forth their power in putting together the annual plum pudding for the holiday feast. Here is a delicious fruit cake recipe.

JAMAICAN FRUIT CAKE

Use 1 pound each currants, seedless raisins, prunes and dates. Cut with scissors into small pieces. Mix and stir in, soaking for 3 days:

1 pt. light rum
1 pt. white table wine

Sift together:

6 c. flour
4 tsp. baking powder
1 tsp. each nutmeg, cinnamon

Cream:

1 lb. butter
2 c. sugar

Add:

8 beaten eggs
1 tsp. vanilla

Mix well, then add flour mixture gradually. Lastly, fold in fruit and liquor and 1 cup English walnuts if desired. Grease and line with waxed paper 4 bread pans or 2 tube pans. Place cakes on rack in middle of oven; bake 3 hours. Place shallow pan of water (hot) on bottom of slow oven (300°). Remove water last 30 minutes of baking. When cold, wrap in aluminum foil. Store airtight container in a cool place. Allow at least 2 weeks, preferably longer for aging.

LEBKUCHEN

Lebkuchen, or Life Cake, is a favorite old-world edible symbol of the new life we find at Christmas. When we receive the Host at Christmas Mass, we pray: "May the new lift derived from this Sacrament ever revive us, O Lord, since it is His Sacrament whose wonderful birth has overcome the old man." Here is our version of it:

Lebkuchen:

1 1/3 c. honey
1/4 c. water
2 c. brown sugar
2 eggs
8 c. flour
1/8 tsp. salt
1/2 tsp. soda
1/4 tsp. each nutmeg, cloves
1 1/4 tsp. cinnamon
1 1/2 c. shredded orange peel
1 c. candied lemon peel, chopped fine
1/2 c. candied cherries, chopped
2 c. chopped blanched almonds

Boil sugar, honey and water for 5 minutes; beat in eggs. Add sifted dry ingredients. Stir in fruits and nuts. Cover and let stand overnight. Roll 1/4 inch thick. Cut into rectangles or squares large enough to cut a Christmas scene on. Use Nativity cookie cutters. One cookie could be shepherd looking at The Star; another Jesus in the cradle with Mary and Joseph on either side; Jesus surrounded by donkey, cow, lamb, etc.; three Wise Men following The Star. You can make your own variations. Just press down firmly with floured (or sugared) cutter and give cookies enough room for expansion on sheet. These make giant sized gift cookies (especially good for single friends, since one cookie should do nicely). You may put a sugar glaze on them, or even use a cake decorator. This is a good cookie to make with children.

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You can avoid pot-watching by browning meat balls, stew meat, or pot roasts in the broiler or oven. It's especially time-saving when you're making large quantities. Spread meat on rack in shallow pan and broil or bake at 450° until browned on top. Turn and brown the other side.

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CHRISTMAS

Here is a Blessing you may enclose with your gifts from the oven.

Blessing of Breads and Cakes: Lord Jesus Christ, bread of angels, the living bread of eternal life, graciously deign to bless this bread as You blessed the five loaves in the desert, that all who partake of it may have health of body and soul. Who live and reign forever. Amen.

POBALKI CHRISTMAS EVE

1 batch sweet dough or hot roll mix	Honey
	Poppy seed

Make your sweet dough or use a hot roll mix. Shape dough into little balls about the size of plums. Bake until light brown. Pour honey and poppy seed (Solo) over to taste.

SLOVAK CHRISTMAS SOUP WITH POPSUN NOODLES

2 Tbsp. butter	1 heaping Tbsp. flour
1/2 tsp. paprika	1 c. cold water
4 c. boiling water	2 medium potatoes, diced
1 c. cooked mushrooms, chopped	1/2 c. sauerkraut juice

Noodles:

1 egg	1 c. flour
Water	

Brown butter and flour in small frying pan to light brown; add paprika and cold water. Boil until dissolved. Add to boiling water; season with salt and pepper. Add potatoes and mushrooms; cook until potatoes are done. Add sauerkraut juice. Bring to boiling point.

Noodles: Combine egg and flour; add enough flour to make stiff dough. Chop dough until mixture resembles small peas. Sprinkle with flour to prevent sticking while chopping. Cook in boiling, salted water about 10 minutes. Rinse in cold water; drain. Add to soup.

THE CHRISTMAS PIE

That Christmas Pie, into which Jack Horner stuck in his thumb and pulled out a plum, originated with the Crusaders' return from the Holy Land. They brought home all kinds of spices from Christ's birthplace which happy housewives made into Nativity pies. Before the Reformation, these pies, called minc'd pies, were made in oblong form representing the manger; a figure of the infant was placed in the slight depression on top of the pie. When the Puritans came to power in the 17th Century, this custom was suppressed and the pies henceforth were made in circular shape. The mincemeat of this time included chopped (minc'd) beef tongues, chicken, eggs, raisins, etc. This mincemeat recipe, made at the end of harvest season to use up those last green tomatoes before the frost hits, is less exotic.

GREEN TOMATO MINCEMEAT

1 gal. chopped green tomatoes
1 Tbsp. salt
1 orange and 1 lemon
1 c. chopped suet
3 c. brown sugar
2 c. seeded raisins
1 c. cider, vinegar, fruit juice, old wine, etc. (anything goes)
2 c. chopped apples or pears
2 tsp. cinnamon
1 tsp. each cloves and nutmeg
1/2 tsp. ginger

You may chop all this together, or put tomatoes through food chopper to save time. Mix all together; bring to rapid boil and simmer until thick. This may be cooled and frozen. If you add the suet at the time of cooking instead of now, the suetless mincemeat may be processed 20 minutes in hot water bath; with suet, one hour.

LENT

Be cheerful! When we fast, our Lord says we should not be as the hypocrites, sad. "For they disfigure their faces, that they may appear unto men to fast. Amen I say to you, they have received their reward. But thou - appear not to men to fast, but to thy Father who is in secret; and thy Father who seeth in secret will repay thee..."

During Lent, housewives can throw off the old woman by fasting positively - by trying different recipes made with pinches of herbs; baking dark-floured, rough-textured breads (rich in seeds and fruits and so right for liturgical shapes). As we die to beef stew and apple pie, we become alive to delicacies we might never try if we hadn't been forced into it by fasting. Such as:

SISTER ABIGAIL'S BLUE FLOWER OMELET

4 eggs
4 Tbsp. milk (or water)
1/2 tsp. salt
1/8 tsp. pepper
1 Tbsp parsley, minced
1 Tbsp. chives, minced
12 chive blooms
2 Tbsp. butter

This can be made only when chives are in full bloom. Then take the eggs, beat them just enough to blend whites and yolks. Add milk or water, seasoning, parsley and chives. Melt butter in heavy iron skillet; pour in mixture. When the edges of omelet begin to set, reduce heat. With a spatula, slash uncooked parts until bottom is well browned. Then sprinkle the washed blooms over omelet and fold. Serve immediately on hot platter.

ST. PATRICK'S DAY GRACE

May the blessing of five loaves and two fishes, which God divided among the five thousand men, be ours; and may the King who made the division put luck on our food and on our portion. Amen.

ST. JOSEPH

On St. Joseph's Day, a great family feast in Italian communities, we make St. Joseph's Sfinge, as much fun to eat as it is to say. The children looked grim as they made the filling (cottage cheese with grated chocolate; are you sure?), but the results were really absolutely delicious. For those of you who "don't bake", Betty Crocker has a packaged cream puff mix on the market. The cooled pastry should be slit and filled with this mixture:

1 lb. cottage cheese
2 Tbsp. grated chocolate
1 Tbsp. grated orange rind
2 tsp. almond extract
3 Tbsp. milk
Sugar to taste

Mix cottage cheese with chocolate and orange rind; add flavoring, milk and sugar to taste. Beat until smooth and custard-like; fill puffs and chill. Before serving, top with cherry and orange peel.

And we must yet forget the everyday, ordinary pretzel. On St. Joseph's Day in Austria and Poland, they are sold on the streets with a very dark malted beer, Josephi beer, and are part of the feast day celebration. Originally, pretzels were strictly Lenten fare, being an unleavened bread made of flour, water and salt, and shaped in the form of two arms crossed in prayer. If you just happen to have some bread dough around today, here is a recipe I found in an English cookbook for homegrown pretzels:

PRETZELS

Take 1/2 pound of bread dough; divide into eighths, and roll each piece into a long very thin roll. Cut into lengths and knot loosely or weave into double knots. Place on greased tin; brush over with egg yolk and sprinkle with coarse salt. Probe and bake in moderate oven at 350° until rich brown.

SIMMEL CAKE

There was a Sunday known as Mothering Sunday from the time when it was the custom for children who did not live at home to visit their mothers and bring them gifts. The mothers baked a special cake in which they used equal amounts of sugar and flour and which usually contained oranges, lemons and plums. They called it Simmel Cake, from the Latin, simillis, meaning like or same:

Melt together in large pan:

1 stick oleo	1 c. honey

Remove from fire; add:

1 medium orange	1 medium lemon

Grind together in food grinder. Also the juice from these fruits.

1 c. raisins (dark)	1 tsp. soda

2 eggs
2 c. rye (or whole wheat) flour

Mix together in pan; pour into ring mold and bake for about 1 hour at 325°.

Mothering Sunday is a precursor for the secular one in May (the church is ahead of the times). If she lives near enough, why not visit mother, reversing the procedure and bringing her a simmerl cake or just a box of plain store-bought chocolates, if that be her weakness. If she lives far away, gifts and greetings by mail will keep the custom alive. If you are motherless, but want to go amothering, most of us know elderly women, lonely, crotchety and proud, who could soak up a little loving attention like a blotter (but tactfully).

EASTER

The Paschal Meal.

In many homes across the land, this paschal season, the mother will light festival lights on the seven branched candelabra and pray that the light of God's countenance will bless the home, consecrating it and bringing peace to those who dwell therein. The head of the family will raise up a cup of wine and recite an ancient blessing, praising God, "Who hast chosen us from all people, singled us from among men -- for thy service."

The youngest person at the table will ask four traditional questions, questions which ask an explanation concerning the difference between this meal and other meals of the year, between this season and other seasons. In response to these questions of the youngest, the head of the family will re-tell the story of Exodus, of the deliverance from slavery of the chosen people of God. In responding, the head of the family will lift high a platter of lamb, and in response to the question, "What is the meaning of Pesach?", will say, "Pesach means the paschal lamb which our forefathers sacrificed to the Lord in memory of that night when the Holy One passed over the houses of our fathers in Egypt."

The first feast of Mary was celebrated in Palestine around 529, commemorating her "falling asleep". According to tradition, the date was August 15th. The belief that her body did not decay, but was united with her soul by God's decree, led to the changing of the title to Assumptio (The

Taking-Up). In Hungary, the Assumption is kept with great solemnity, since their first king St. Stephen, offered the sacred royal crown to Mary, thereby choosing her as queen and patroness of the whole country. Mary is the great lady of the Hungarians.

VEAL PAPRIKASH

2 lb. veal, cut up for stew
1 onion, chopped fine
1 small tomato, chopped (or 1/2 c. catsup)
1 green pepper, chopped fine
Salt, pepper
1 tsp. paprika
Small amount of water to cover

Brown onion and pepper in fat; add veal and tomato and seasonings and brown. Add water and cook on low heat until very tender, about 2 hours. Add 1 cup sour cream or sweet cream, or 1 can cream of mushroom soup. Do not boil; just keep warm until ready to serve. Serve on dumplings or egg noodles.

Dumplings:

3 Tbsp. butter
3 beaten eggs
1 1/2 tsp. salt
1 c. flour
3/4 c. milk

Cream butter; add eggs and salt. Beat in flour and milk alternately. If dough is too thin, add flour; too thick, add milk. Dip a teaspoon in hot water; then spoon dough into boiling, salted water. Cook about 5 minutes.

EASTER EGG COOKIES

If you haven't yet had your fill of coloring Easter eggs, have some vegetable coloring left over, and some eager beaver children who need their energy depleted further, Easter Egg Cookies make delightful gifts to small (very small) straw baskets.

1/2 c. soft butter
1/2 c. margarine (or shortening at room temperature)
2 Tbsp. vanilla
1/4 tsp. salt
3 c. sifted flour
3/4 c. finely chopped

Mix butter, shortening, sugar, vanilla and salt together. Add flour and nuts and mix thoroughly by hand. Put 1/4 dough into small bowl and add yellow food coloring to desired shade, resembling egg yolk. Take one level teaspoonful of dough and roll into marble-sized centers. Refrigerate while making outside covering. Take 1 level tablespoon of remaining dough, roll between hands, then flatten to oblong shape. Place yellow ball into center and clamp hand shut. This presses colored dough around center and with a little shaping, you have an egg-shaped cookie. Place chilled cookies about 1 inch apart on ungreased cookie sheet; bake 12-15 minutes in 375° oven until set, but not brown. When cool, frost with confectioners icing tinted pink, blue, green, etc. Sprinkle with coconut, if desired. (It's worth watching that look of surprise when the cookies are bitten into and the "egg yolk" discovered.)

EASTER CHEESE

4 eggs	1/8 tsp. salt
1/2 c. milk	1/8 tsp. vanilla
2 Tbsp. sugar	

Beat eggs, milk, sugar, salt and place in a pan. Cook over very low heat; stir constantly until mixture forms curds. Add vanilla; remove from heat. Place in a cloth and form ball. Squeeze out all liquid.

PENTECOST

Since Pentecost is the time for brilliance, red in all its restraints and outbursts should sparkle on the festive table. It could be cherry pie, with pastry dove cut-outs, or a red jello with marshmallow doves toothpicked atop individual servings, or a conventional white cake with vanilla frosting and a dove outlined in tiny red hot cinnamon drops (for the tongues of fire), or the holy bird drawn in red jelly, with seven small candles set into red Life-Savers, edging the cake -- for the seven gifts of the Holy Spirit.

* * * * *

Freeze leftover gravy in an ice cube tray. When frozen, transfer to a plastic bag. Use as much as you want

October is Pumpkin month, and here is a specialty for the occasion.

PUMPKIN CAKE

1/2 c. shortening
1 c. sugar
1 c. brown sugar,
  firmly packed
2 eggs, beaten
1 c. cooked pumpkin
  (or winter squash)
3 c. cake flour
4 tsp. baking powder
1/4 tsp. baking soda
1/2 c. milk
1 c. chopped walnuts
1 tsp. maple extract

Cream shortening and sugars; add eggs and pumpkin. Add flour sifted with baking powder and soda; add alternately with milk to mixture. Fold in walnuts and extract. Pour into 3 greased 8 inch layer pans; bake in 350° oven for 30 minutes. Cool and frost with:

Harvest Moon Frosting:

3 egg whites, unbeaten
1 1/2 c. brown sugar,
  firmly packed
Dash of salt
6 Tbsp. water
1 tsp. vanilla

Combine all ingredients except vanilla in top of double boiler. Place over boiling water and beat well. Cook 7 minutes, beating constantly, or until frosting stands in peaks. Remove from boiling water; add vanilla. Beat until thick enough to spread.

At the end of October, we button up our coat collars and hunt for last year's mittens and celebrate Nutcrack Night -- or Halloween, as the parents of trick-or-treaters know it. In pre-Christian times, this was the night of pagan bonfires, Sambain, which marked the end of summer and the beginning of the winter solstice. Since this time of year the powers of growth were the weakest, it became known as the day of the dead. In Christian times, it was a night for returning souls, both good and bad.

Begging for tricks or treats at people's doors, stems from an old English custom of begging for a "soul cake" in return for which the beggars promised to pray for the dead of the household. Soul cakes were then a form a shortbread, with currants for eyes, until a devout cook decided to invent a cake that would really remind them of eternity at every bite. She cut a hole in the middle, the circle suggesting everlasting life, and lo, our doughnut of today. Here is a recipe for Whole Wheat Doughnuts:

2 beaten eggs
1 c. milk
5 Tbsp. melted shortening
4 c. whole wheat flour
1 c. sugar
4 tsp. baking powder
1/2 tsp. each nutmeg, cinnamon and salt

Beat the eggs, milk and shortening. Stir in sifted dry ingredients. Roll dough on well floured board until 1/4 inch thick. Cut and fry in deep fat at 375° until brown. Sprinkle with sugar and cinnamon while warm.

Eat hearty tonight, pray with thanks, sleep well, and wake to greet the new church year, as St. Bibiana opens the door, letting Advent in.

** NOTES **

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